

**Starters**

<b>Soup-</b>	French Onion Soup served with a crispy bread roll.(V) (VGA)
<b>Crispy Pork -</b>	Served with salad and a sweet chilli sauce. (GFA)
<b>Goat Cheese -</b>	Grilled on a bed of salad served with beetroot and a balsamic dressing .(V)
<b>Whitebait-</b>	Deep fried and served with salad and tartare sauce.
<b>Pate -</b>	Farmhouse pate served with toasted ciabatta, red onion chutney and salad.
<b>Thai Prawns + £4</b>	Marinated king prawns served with a bread roll and a side salad.
<b>Scallops + £8</b>	Caramelised scallops with apple puree, black pudding, pancetta and lemon oil.
<b>Camembert +£5</b>	Baked with garlic, rosemary and topped with honey, Served with crispy bread and a Caramelised Red Onion Chutney.

**Main Courses**

**TCY Roast - (GFA) Belly of PORK- LAMB shoulder – Roast TOPSIDE of Beef- CHICKEN Wrapped in Parma Ham-**

**BUTTERNUT, cashew and pumpkin seed  
loaf.(VGA) (N)**

**All served with roast potatoes, yorkshire pudding, stuffing seasonal vegetables, roasted root vegetables and  
Baked Cauliflower in a 4 cheese sauce.**

<b>Fish and Chips -</b>	Beef battered pollock served with rustic fries, mushy peas and tartare sauce. (GFA)
<b>Portobello mushroom Burger</b>	Portobello mushroom topped with red onion and monterey jack smoked cheese, iceberg lettuce, red onion, tomato, gherkin served in a gourmet bun served with rustic fries and coleslaw. (V)(VGA)(GFA)
<b>Schnitzel -</b>	Chicken breast in panko bread crumbs served with sauteed potatoes,, garlic butter and side salad.
<b>Penne Arrabiata -</b>	Penne mixed with mediterranean vegetables and olives in a tomato sauce served with garlic bread
<b>Burger -</b>	6oz Aberdeen Angus burger with smoked cheddar, streaky bacon, iceberg lettuce, tomato, onion, gherkins and relish in seeded bun. Served with rustic fries and salad. (GFA)
<b>Tex Mex Burger-</b>	Mixed beans burger with sriracha mayo with iceberg lettuce, red onion and tomato served with rustic fries and coleslaw.
<b>8oz Sirloin Steak + £5</b>	Served with rustic fries, garlic portobello mushroom, grilled tomato and rocket salad (GFA)
<b>8oz Fillet steak + £10</b>	Served with rustic fries, garlic portobello mushroom, grilled tomato and rocket salad (GFA)
	Garlic butter – Peppercorn - Red wine - Blue cheese - Truffle Butter – Wild Garlic Butter <b>£2 each</b>

**Any ALLERGIES or CONCERNS please speak with a member of staff before ordering**

Please Note that all prices are subject to change based on market Prices

**Please note that tables of 10 or more will have discretionary service charge added to the bill**

GF-Gluten free, GFA - Gluten Free, V - Vegetarian, VGA- Vegan option available, N - Contains Nuts

**Desserts**

- Creme caramel -** Set egg custard mix with a caramel top. Served with shortbread biscuit and berries.
- Eton mess -** Traditionally served with mixed fresh berries, Chantilly cream and meringue
- Apple Crumble -** Toffee Apple crumble served traditionally with custard.
- Cheesecake-** Vanilla flavoured cheesecake topped with a Cherry Glaze finished with fresh berries and amaretto ice cream.
- Brownie -** Chocolate brownie served with winter berry compote and vanilla ice cream. **(GF)**
- Waffle -** Belgium Waffle served with vanilla ice cream, berries and chocolate sauce.
- Cheese Board + £5** A selection of Kentish cheeses served with a mixture of crackers, grapes, celery, dates and a red onion chutney.
- Ice cream -** A choice of two scoops of Marshfields ice creams. **(V, VGA )(GF)**  
Vanilla – White chocolate and Honeycomb – Chocolate- Raspberry Pavlova  
- Raspberry Sorbet – Lemon Sorbet

**1 COURSE £17.50 - 2 COURSES £24.50 - 3 COURSES £31**

**Live music Every Sunday from 6pm**

**Any ALLERGIES or CONCERNS please speak with a member of staff before ordering**

Please Note that all prices are subject to change based on market Prices

**Please note that tables of 10 or more will have discretionary service charge added to the bill**

GF-Gluten free, GFA - Gluten Free, V - Vegetarian, VGA- Vegan option available, N - Contains Nuts