



Tipple of the Month

*Hedge Berry
Bucks Fizz*

Intro's

*Rustic Bread Board (for two) £1.95 Marinated Olives £2.95
Peanut Crackers £2.45 Handmade Crisps £1.95
Introboard with all of the above (for two) £8.95*

Starters

*Crispy Duck Egg with Creamed Wild Mushrooms £7.45
Smoked Haddock and Parsley Croustade £6.95
Salt Beef with Beetroot and Pumpkin Puree £6.50
Seared Scallops, Buttered Sprout Tops and Pancetta £7.95
Ballontine of Chicken with Spinach and Wild Mushrooms £6.95
Kentish Crown Cheese and Chive Soufflé £6.95*

Mains

*Local Pork Fillet with Black Pudding and Sage £14.95
Butternut Squash and Penstock Risotto £13.95
Grilled Sea Bass Fillet with Confit of Pork Belly and Red Onion Jam £15.95
Trout Fillet with Smoked Mackerel, Herb Risotto Cake, Beetroot and Horseradish £14.95
8oz Local Rib Eye Steak with Penstock Blue, Red Wine and Tarragon £17.95
Roasted Duck with Game Sausage and Cauliflower Puree £17.95*

Desserts

*Red Wine Poached Pear, Honey Ice Cream and Praline £5.95
Sticky Toffe and Date Sponge with Walnut Ice Cream £5.95
Baked Vanilla Cheesecake with Wild Garden Raspberries £5.95
Chocolate Nemesis with Vanilla Ice Cream £5.95
Rice Pudding with Apple Compote £5.95
Kent and Sussex Cheese Board £7.25
Homemade Truffles £2.50*

Side Orders £2.95

*Sauté Potatoes, Root Dauphinoise Potato, House Salad, Tomato and Onion Salad,
Creamy Mashed Potatoes, Seasonal Vegetables*

Drinks

*Remy Martin Cognac VSOP £3.50
Armagnac VSOP £3.00
Single Malt Whisky £3.80*

*Does Fine Ruby Port £3.50
Calvados VSOP £3.00
Liqueur Coffees £4.95*

Cocktails (see our drinks menu for our new selection)

Please note that we DO NOT include service on your bill