To Start

CHEF'S HOMEMADE SOUP OF THE DAY	5.00
BRESOLA & HOME CURED DUCK sliced bresola of beef and duck ham, lambs lettuce, shaved Grana Padano cheese & truffle dressing	6.00
MELON CONSOMMÉ (v) ice cold melon soup – perfectly refreshing for the end of a hot day!	5.00
CHICORY & CASHEL BLUE CHEESE SALAD (v) roasted walnuts and a walnut oil dressing	5.50
CONFIT CHICKEN & HAM HOCK TERRINE piccalilli, confit cherry tomatoes & green beans	5.65
SUMMER HERB GNOCCHI red pepper coulis, crispy pancetta, & black olive tapenade	5.00
CRAYFISH COCKTAIL citrus & baby Gem salad & marie rose sauce	5.95
JERUSALEM ARTICHOKE RISOTTO (v) tarragon, peas & crème fraîche. Main course option served with a wild rocket salad	5.00 / 14.50
CRAB FISHCAKES tartare sauce, and citrus dressing	5.95

Main Course

CHEF'S DAILY HOME-COOKED CLASSIC a home comfort dish, your server will give you today's recipe	14.50
POACHED & ROASTED CORN FED CHICKEN summer vegetable broth & sautéed spinach	14.50
8OZ CHAR-GRILLED ENGLISH RUMP STEAK hand cut chips, green beans, beef tomato & wild mushroom fricassee	19.95
LAMB & APRICOT PIE buttered mashed potato, baby carrots & juniper berry jus	14.50
GRILLED FILLET OF SALMON Cornish new potato, chive & crème fraîche salad, coriander cress & beetroot dressing	14.50
WILD MUSHROOM MILLEFEUILLE WITH CELERIAC & SPINACH (v) cheddar beignet & leek cream sauce	14.50
TODAY'S CATCH today's fresh fish delivered from our fish monger	14.50
MARINATED CHICKEN FILLETS on your choice of either a Caesar or nicoise salad	14.50
WARM ARTICHOKE SALAD (v) cherry tomatoes, ratatouille, goats cheese & red pepper coulis	14.50

On The Side

all side orders charged at 2.95*

CHUNKY CHIPS | ONION RINGS | MIXED HOUSE SALAD | GARLIC BREAD

Sweet Tooth

KENTISH PEAR TARTE TATIN 5.50
caramel ice cream, caramel sauce & pear crisp

PASSIONFRUIT CREME BRULEE 5.50
poached rhubarb & gingerbread

KENTISH APPLE & MIXED BERRY CRUMBLE SALAD ♡ 5.50
vanilla pod ice cream

CHAMPAGNE JELLY (a) ♡ 6.50
strawberries, cream & chilled granola

RICH CHOCOLATE MOUSSE (a) 5.50
marinated kirsch cherries & orange sorbet

GLAZED LEMON CHEESECAKE ♡ 5.50
fresh raspberries

Can't quite manage a full desserts? 2.50
SINGLE SCOOP ~ please choose one of the following flavours…
Orange, Lemon or Raspberry Sorbet; Vanilla, Chocolate or Strawberry Ice Cream

Canterbury Cheese Selection

selection of two of our three Cheesemakers of Canterbury cheeses for 7.95*

we source our cheese from the Cheesemakers of Canterbury who have their own farms at Petham, nr. Canterbury and Faversham.

Our selection is served with homemade biscuits, celery & grape chutney

PRIZE WINNING ASHMORE ~ a handmade natural un-pasteurised cheese from Fresian cows milk

LITTLE PILGRIM ~ a semi-soft cheese made from un-pasteurised cows milk

AWARD WINNING KELLY'S GOAT ~ a natural rinded, hard goats cheese

all our cheeses are made from vegetarian rennet and suitable for vegetarians

Why not accompany your cheese with a glass of Port…?
COCKBURN'S RUBY PORT (50ml) 2.75

Speciality Tea & Coffee

ESPRESSO ~ single / double	2.25 / 2.50
AMERICANO ~ espresso topped with hot water	2.65
CAPPUCCINO ~ traditionally only drunk before 10am in Italy but just as tasty after!	2.85
CAFÉ LATTE	2.85
SELECTION OF SPECIALITY TWINING'S TEAS	2.95

(v) - denotes vegetarian option (a) - denotes dish made with alcoholic content and not available to those under 18years

♡ - dishes designated "lifestyle" ~ simply prepared, light, balanced & tasty

dual priced items are available as a starter or main course option

please make our Restaurant manager aware of any food allergies or dietary requirements you may have and we will endeavour to either identify a suitable meal, or create one for you

prices include VAT at the current rate service added at your discretion