



à la carte menu

to start

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| chef's soup of the day ✓ | 5.50 |
| chicken liver parfait, kumquat jam, sour dough toast | 5.95 |
| rosary goats cheese pannacota, beetroot carpaccio, walnut pesto ✓ | 5.95 |
| treacle cured salmon, soured cucumber, lime and dill crème fraîche | 6.95 |
| seared fillet of mackerel, celeriac and local pear remoulade, sardine dressing | 6.95 |

main courses

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| today's fresh fish – featuring fish caught by southeast coast day boats – with seasonal accompaniments | market prices |
| pan fried fillets of black bream, citrus cous cous, spinach, basil dressing | 15.95 |
| braised blade of Kentish beef, horseradish mash, baby spinach, blade jus | 14.95 |
| trio of Romney Marsh lamb, cutlet, shoulder, shepherd's pie, seasonal vegetables | 17.95 |
| roast loin of venison, pumpkin and potato gnocchi, swede puree, juniper jus | 19.95 |
| tart tatin of wild mushrooms and spinach, chestnut veloute, cocotte potatoes | 12.95 |

We source from local supplier's fresh seasonal produce. All our meat is from animals that have been reared in a traditional manner in Kent and is fully traceable. Fish is fresh from southeast coast day boats, game is from local shoots, vegetables, salads and herbs from nearby farms. Please note: Some of our dishes may contain nuts/nut traces.



dessert menu

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| local pear and hazelnut tart, vanilla ice cream | 5.50 |
| orange pannacotta, vodka and tonic sorbet, caramelized orange | 5.50 |
| vanilla crème brûlée, walnut and coffee sponge | 5.50 |
| dark chocolate tart, pistachio crumb, orange custard | 5.50 |
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| rich dairy ice cream and sorbets | 4.75 |
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| English cheeseboard* | 7.50 |
| a selection of three cheeses, orchard fruit chutney and water biscuits | |

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• Please note: hotel guests on inclusive package rates will be charged a £2 supplement for this dish