



à la carte menu

to start

chestnut veloute, shitake mushroom, nutmeg ✓	5.95
chicken liver parfait, kumquat jam, sour dough toast	5.95
rosary goats cheese pannacota, beetroot carpaccio, walnut pesto ✓	5.95
pressed terrine of salmon and leek, lemon and parsley emulsion	6.95
seared fillet of mackerel, celeriac and local pear remoulade, sardine dressing	6.95
wood pigeon breast salad, crisp pancetta, shallot and tarragon dressing	7.95

main courses

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
Jerusalem artichoke and sweet potato cake, curly kale, toasted barley sauce ✓	12.95
braised blade of Kentish beef, smoked potato, baby spinach, blade jus	14.95
pot roasted pheasant, parsnip and potato rosti, savoy cabbage, game broth	16.95
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

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

local pear and hazelnut tart, vanilla ice cream	5.50
double chocolate brownie, chocolate ice cream	5.50
fresh lemon posset, homemade shortbreads	5.50
cox's apple compote, vanilla pannaçotta, cinnamon cookies	5.50
rich dairy ice cream and sorbets	4.75
english cheeseboard*	7.50
a selection of three artisan made english 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