

NEW YEAR'S DAY MENU

To Start...

Roast Spiced Parsnip Soup, Apple, Toasted Walnuts, Crème Fraiche, Toasted Sourdough **V** 7
Whole Baked Camembert, Honey, Garlic & Thyme, Toasted Baguette **V** 9.50

Clam & Smoked Haddock Chowder, Fondant Potatoes, Samphire 9

Antipasti Platter For Two, Charcuterie Meats, Local Cheeses, Smoked Mackerel, Stuffed Peppers, House Pickles, Olives, Toasted Baguette 16

Eggs Benedict, Toasted English Muffin, Cured Ham, Poached Eggs, Hollandaise Sauce 8

To Follow...

Roast Chicken Supreme, Pomme Puree, Cabbage and Bacon, Buttered Leeks 18

Pearsons Fish Pie with Creamed Potatoes & Melted Cheese, Buttered Tender Stem Broccoli 17

Slow Cooked Honey Roasted Berkshire Gammon, Thick Chips, Fried Free Range Duck Egg. 15

Deep Fried Whitstable Beer Battered Fish, Triple Cooked Chips, Crushed Peas, Tartare Sauce 16

Local Crab Linguine with Chili & Lime, Crab Cream Sauce 17

Butternut Squash & Lentil Tart, Pine Nut & Herb Crumb, Pomme Puree, Baby Carrots, Sage & Shallot Velouté $\,\,$ V 14

Side Dishes All 4.25

Braised Red Cabbage **v** GF

Cauliflower Cheese with Smoked Winterdale Cheese **v**Selection of Our Vegetables **v** GF

Brussel Sprouts, Chestnuts & Pancetta GF

Triple Cooked Chips **v**Pigs In Blankets
Thin Chips **v**

To Finish ...

Sticky Toffee Pudding, Caramelized Banana, Warm Toffee Sauce 8

Dark Chocolate Delice, Salted Caramel Fudge, Sable Biscuits, Hazelnut Ice Cream 9

A Selection Of British Cheeses, Biscuits & Chutney 9

Glazed Sicilian Orange Tart, Pink Grapefruit Marmalade Ice Cream 8

White Chocolate Cheesecake with Matcha, Stem Ginger Sorbet, Honey Tuille. 8