

British Small Plates

Our small plates will be served staggered as & when they are ready We recommend 2-3 to share if having as a starter

Home Baked Bread Selection, Butter 3

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Devilled Whitebait, Lemon Mayonnaise 5
Black Pudding Scotch Egg with Piccalilli 6

Salt & Pepper Squid, Soy Ponzu Sauce 8

Grilled Aubergines, Basil Pesto 🐮 💢

Smoked Haddock Fish Cakes, Curried Mayonnaise 7

Vegetable Tempura, Sour Dipping Sauce 👯 6

Whitstable PGI Rock Oysters, Pickled Shallots ♥ £3 each

Soy & Honey Glazed Crisp Pork Belly $\,8\,$

Mini Chorizo Sausages, Worcestershire Glaze GF 8
Spiced Chickpea Dip, Toasted Flat Bread ▼ ¾ 6

Spiced Chickped Dip, Todsted Hat Bread V W 0

Whole Baked Camembert, Honey, Garlic & Thyme 9.50 Grilled King Prawns, Chilli, Ginger, Garlic ▼ 7 GF

Starters....

SCALLOPS

Pan Fried Scallops, Yuzu Mayonnaise, Charred Spring Onions, Pak Choi, Radish 13

MUSSELS

Mussels Cooked in Kentish White Wine 'Mariniere' with Parsley, Garlic & Cream Sauce, Warm Garlic Bread Starter 8 Main Course 16

CARPACCIO

Fillet of Beef Carpaccio, Shaved Parmesan, Crisp Rocket, Aged Balsamic Dressing GF 9

PARFAIT

Chicken Liver & Foie Gras Parfait, Kentish Cherry & Fig Chutney, Toasted Sourdough 9

SOUP OF THE DAY

Creamed Sweetcorn Soup, Crème Fraiche, Crisp Chorizo, Pomegranate, Home Made Bread Selection 7

Y Vegan option available

To Follow ...

ROAST BEEF

Roast Sirloin of 32 Day Dry Aged Beef, Duck Fat Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables with Red Wine Jus 17

ROAST PORK

Roast Loin of Charing Pork, Apple Sauce, Crackling, Duck Fat Roast Potatoes, Seasonal Vegetables, Red Wine Jus 16

ROAST CHICKEN (For 2 to Share)

Free Range Chicken Infused with Garlic & Thyme, Duck Fat Roast Potatoes, Pig's in Blanket, Stuffing, Seasonal Vegetables, Thyme and Garlic Roasting Juices 34

ROAST LAMB (For 2 to Share)

Slow Cooked Shoulder of New Season Lamb, Duck Fat Roast Potatoes, Seasonal Vegetables,

Mint Sauce, Rosemary & Garlic Roasting Juices 36

FISH & CHIPS

Whitstable Bay Beer Battered Cod, Triple Cooked Chips, Crushed Minted Peas, Tartare Sauce 16

SEAFOOD PLATTER

Assortment of Fresh Seafood & Shellfish 32 or 58 for two people

CRAE

Local Crab Linguini with Chilli & Lime, Crab Cream Sauce 17

Side Dishes at 3.75

Green Beans with Tomato & Garlic GF 💥 Sautéed Mangetout with Crisp Onions v

Triple Cooked Chips GF 💥

Cauliflower Cheese with Smoked Winterdale Cheese v

Thin Chips GF ₩ Carrot & Swede Mash GF Yorkshire Pudding 50p

Selection of Our Vegetables 5 GF

BURGER

Grilled Home-Made Beef Burger, Toasted Bun, Crisp Iceberg Lettuce, Beef Tomato, Gherkins, Coleslaw, French Fries & Burger Sauce 15

Add Melted Blue Cheese, Mature Cheddar or Grilled Bacon for 1.50 each

VEGAN

Roasted Basil Gnocchi, Summer Vegetable Ratatouille, Pesto, Rocket 🐰 GF 16



To Finish...

PEACH

Warm Peach and Almond Sponge, Compressed Peach, Peach Syrup, Clotted Cream Ice Cream 8

ETON MESS

Fresh Summer Berries, Meringue, Vanilla Chantilly Cream, Mint 8

CHOCOLATE

Dark Chocolate Delice, Cherry Mousse, Fresh Cherries, Cherry Sorbet 9

CHEESE

Selection of British & French Cheeses Served with Biscuits & Homemade Chutney 9

ICE CREAM & SORBET SELECTION

Please ask one of our Team for Today's Selection... 1.75 per scoop GF

Choice of Coffee served with Chocolate Truffle 3.50 Liqueur Coffees All at 6.50

Children's Menu...

Available for children up to 12 years old

Macaroni Cheese 6

Mini Fish & Chips, Peas & Tartare Sauce 6

Roast Beef,Pork or Chicken Served with Roast potatoes & Vegetables 7

Chicken Goujons, Thin Chips & Garden Peas 7

Ham, Egg & Chips 6

Home Made Beef Burger, Ashmore Cheddar, Lettuce & Chips 7

We have a wide range of Ice creams available made fresh daily

We can make any dish from the main menu smaller and simplify it to meet the children's requirements



A discretionary service charge of 10% will be added to your bill.