



PLATTERS - all served with artisan bread £16

FROM THE SEA Smoked trout pate, haddock croquette, shrimp, rollmops, caper berries edamame and fennel salad, lime aioli

FROM THE FARM Cured meat selection, pickled onions, cornichons, fruit chutney, tomato coriander salsa

FROM THE FIELD aubergine caponata, grilled artichoke, grilled halloumi, stuffed mushroom, olives tapenade and lemon paprika crème fraiche

TO START

Artisan Bread Basket – Chef’s focaccia, grissini, pan de musica and gremolata £3.50

Kent asparagus, bresaola, crispy poached egg, grain mustard dressing £6

Cauliflower and coconut soup, crispy cauliflower £5.50

Scotch Egg, pancetta and saffron aioli £7

Smoked reservoir ‘Tickled’ trout Pate and croutons £6

Haddock croquette, edamame and fennel salad with lemon aioli £6

Whitstable mussels in cider cream and thyme sauce with chef’s focaccia £7/15

Sides - £3.50

Spring leaf salad Skin on fries

Creamy mash Sautéed greens

Braised red cabbage Dauphinoise Potato

SALADS

Poke Bowl; Red cabbage, cauliflower, edamame, tofu, avocado, spring onion, brown rice
sml £6/ lrg £12 Add cured salmon £6

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Primavera; Buffalo mozzarella, peas and broad beans, mint salad
sml £7 / lrg £14

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Tabbouleh; Couscous, roasted pecan, broccoli florets, radish and spinach leaves
sml £6 / lrg £12

MAINS

Hush Heath ale battered haddock, skin on fries, mushy peas, tartare sauce £14

Day boat catch of the day with seasonal vegetables MP

Classic British beef burger and skin on fries £12
Add cheese, bacon, egg or avocado £1

Minute Steak, salad and chips £15
served with peppercorn, red wine or béarnaise

Buttered ricotta and asparagus tortellini, pamesan foam £12

Chicken, leek and mushroom pie, seasonal vegetables £14

Lamb fillet, creamy mashed potato, spinach and carrot purées, mint jelly £19

Braised Beef blade, broccoli and stilton puree, potato dauphinoise £16

Roulade of pork belly, braised red cabbage and apple compote £15

PASTA DISH OF THE DAY

£10