



STARTERS

Selection of homemade breads, balsamic vinegar, olive oil £4.00

Soup of the day, homemade bread £4.50

Gin cured sea trout, pickled beetroot, lime crème fraîche £6.50

Chicken & apricot terrine, Dijon aioli, melba toast £5.50

Jake's cider mussels, leeks, cream, homemade bread £7.00

Venison scotch egg, apple purée £6.00

Tiger king prawns, garlic chilli butter £8.00

MAINS

Fillet of Hake £16

pumpkin and truffle oil velouté, wild mushrooms, crushed new potatoes

Jake's Cider Mussels, £15.00

leeks, cream, fries

Corn Fed Chicken Supreme £17

roasted garlic & parsley crumb, sherry roasted onion, cavalo nero, potato rosti, red wine jus

Braised Pork Belly £17.50

butternut squash purée, green beans, wholegrain mustard mash, Jake's cider jus

28 Day Dry-Aged 10oz Sirloin Steak £26

confit tomato, roasted flat mushroom, fries

your choice of either peppercorn, blue cheese or béarnaise sauce

add shell on tiger king prawns with garlic chili butter £4.00

Sage & Thyme Gnocchi £14

roasted butternut squash with sage butter

Wild Mushroom & Chestnut Risotto £16

CLASSICS

Hush Heath Cheeseburger £13

two local beef patties, lettuce, tomato, gherkins, burger relish, fries

Jake's Beer Battered Fish & Chips £13

minted mushy peas, chunky tartare sauce

Trio of Butcher's Sausages £15

champ mash, red onion marmalade gravy

Spicy Bean Burger £15

lettuce, tomato, jalapeño peppers, guacamole, sweet potato fries

Pie of the Week £14

creamy mashed potato, seasonal greens, homemade gravy

SIDE DISHES £4 EACH

truffled mashed potato | seasonal greens | aspen fries | sweet potato fries

DESSERTS

Damson & Bramley Apple Crumble, custard £6

Sticky Toffee Pudding, toffee sauce, salted caramel ice cream £6.50

Winter Berry Pavlova, Chantilly cream, fruit compôte £5.50

Chocolate & caramel fondant, vanilla ice cream £7

Kentish Cheese plate, fruit chutney, water biscuits, glass of port £13

