



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

ROASTS

28 Day Dry-Aged Sirloin of Beef £17.00

Slow Roasted Leg of Lamb £17.00

Jake's Cider Braised Pork Belly £15.00

Vegan Nut Roast £15.00

Served with roast potatoes, savoy cabbage, honey roasted carrots & parsnips,
cauliflower cheese, Yorkshire pudding and homemade gravy

2 courses £20

3 courses £22

add your choice of a starter and/or dessert

£5 supplement for cheese plate

MAINS

Fillet of Hake £16

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

Jake's Cider Mussels, £15.00

leeks, cream, fries

Wild Mushroom & Chestnut Risotto £16

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

Spicy Bean Burger £15

lettuce, tomato, guacamole, sweet potato fries

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

