

# NIBBLES & LIGHT BITES

7 EACH | 2 FOR 12 | 3 FOR 18

## SMOKED MACKEREL SCOTCH EGG

*pickled cucumber, dill mayonnaise*

## BROAD BEAN & WILD GARLIC HUMMUS

*toasted chickpeas, grilled pitta bread*

## CRISPY HAM HOCK CROQUETTES

*pea & mint mousse, pickled shallot, pea shoots*

## SRIRACHA & HONEY GLAZED WINGS

*coriander, kimchi*

## HARISSA MARINATED HALLOUMI FRIES

*pomegranate, lime yoghurt*

## SALT & PEPPER SQUID

*grilled lemon, garlic aioli*

## BURRATA

*heirloom tomatoes, oregano, balsamic glaze*

## CHICKEN & CHORIZO SKEWERS

*roasted red onion courgette, red pepper dip*



# MUSSELS BAR

## CLASSIC

*white wine, garlic, parsley, cream*

## RED THAI

*chilli, green beans, red pepper, coconut cream*

## BLOODY MARY

*garlic, tomato, parsley, Worcestershire sauce, vodka*

## JAKE'S CIDER

*bacon, leek, thyme, cream*

A POT OR ½ POT OF STEAMED SHETLAND MUSSELS  
SERVED WITH FRIES, WARM FOCACCIA & GARLIC AIOLI  
8 / 15



# SIDES TO SHARE

4 EACH

*Triple cooked chips | Cheesy garlic sourdough bread | Beer battered onion rings*

*Herby buttered new potatoes | Green beans, garlic & shallots*

# MAINS

## A PROPER DOUBLE CHEESEBURGER

*triple cooked chips, American style relish • 15*

## JAKE'S BEER BATTERED FISH & CHIPS

*crushed minted peas, chunky tartare,  
triple cooked chips • 15*

## THE TICKLED TROUT FISH PIE

*mussels, prawns, smoked haddock, minted garden  
peas, cheddar & chive mash • 15*

## SPICY BEAN BURGER

*roasted red pepper, baby gem, red onion,  
chilli & tomato salsa, triple cooked chips • 14*

## TABBOULEH SALAD BOWL

*English asparagus, sugar snap peas, roasted  
chickpeas, heirloom tomatoes, pomegranate,  
lemon vinaigrette • 13*

# DESSERTS

## STRAWBERRY ETON MESS • 6.5

*strawberry compote, meringue, chantilly cream*

## STICKY TOFFEE PUDDING • 6.5

*butterscotch sauce, vanilla ice cream*

## SELECTION OF ICE CREAMS & SORBETS • 6

## KENTISH CHEESE BOARD • 10

*apple chutney, grapes, celery, water biscuits*