



STARTERS

SOUP OF THE DAY • 6

crusty bread

HOMEMADE BBQ GLAZED CHICKEN WINGS • 7

asian slaw

PAN-FRIED KING PRAWNS • 9

ginger, pink peppercorn, grilled peaches, brioche crostini, lime yoghurt

TORCHED HONEY GLAZED GOATS CHEESE • 8

brioche crostini, walnuts, chicory

CRISPY HENS EGG • 7

black pudding, pickled apple, pancetta, peas

MUSSELS BAR

A POT OR ½ POT OF
STEAMED SHETLAND MUSSELS
SERVED WITH HOMEMADE KENTISH ALE
BREAD & SKINNY FRIES • 8 / 15

CLASSIC

white wine, garlic, parsley, cream

RED THAI

chilli, red pepper, coconut cream

JAKE'S CIDER

bacon, leek & thyme cream



MAINS

PAN-FRIED SEA BREAM • 22

tenderstem broccoli, raspberries, basil, mozzarella

MUSHROOM LINGUINI • 14

parmesan, toasted hazelnuts

ROASTED CAULIFLOWER STEAK • 15

tenderstem broccoli, spinach, lemon & hazelnut dressing

CORN-FED CHICKEN SUPREME • 20

asian slaw, crispy kale, bovril butter, new potatoes

FETA, TOMATO, BURNT SHALLOTS & TENDERSTEM BROCCOLI SALAD • 16

rocket, lemon & hazelnut dressing

CLASSICS

JAKE'S BEER BATTERED FISH & CHIPS • 15

minted smashed peas, lemon tartare sauce

10OZ SIRLOIN STEAK • 28

*hand cut chips, pickled shallots, tomato & rocket salad
add chimichurri sauce or torched kentish blue cheese • 4*

TICKLED TROUT DOUBLE BURGER • 15

*brioche bun, cajun mayonnaise, smoked applewood cheese, skinny fries
add bacon • 1*

SIDES TO SHARE

4 EACH

Hand cut chips, pancetta salt | Skin-on-fries, Kentish blue cheese | Sautéed new potatoes, burnt shallots

Tomato & rocket salad, house dressing | Tenderstem broccoli, chimichurri