



## 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*

**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*

**JAKE'S BEER BATTERED FISH & CHIPS • 15**  
*minted smashed peas, lemon tartare sauce*

**TICKLED TROUT DOUBLE BURGER • 15**  
*brioche bun, cajun mayonnaise, smoked  
applewood cheese, skinny fries  
add bacon • 1*

## ROASTS

**ROSEMARY & GARLIC 28-DAY AGED SIRLOIN OF BEEF • 17**

**12-HOUR BRAISED PORK BELLY • 17**

**MISO MARINATED AUBERGINE STEAK • 17**

**CHILDREN'S ROAST • half price**

*all served with roast potatoes, roasted parsnips & carrots, seasonal greens, a giant Yorkshire pudding & red wine jus*

CAULIFLOWER CHEESE

HOMEMADE STUFFING

PIGS IN BLANKETS

SKIN-ON-FRIES, KENTISH BLUE

TENDERSTEM BROCCOLI, CHIMICHURRI

SAUTÉED NEW POTATOES, BURNT SHALLOTS

**EXTRAS  
4 EACH**