



SUNDAY MENU

WHILE YOU WAIT

Balfour Leslie's Reserve Brut NV 125ml – 7.5

Jake's Lager pint – 5

Trout caviar – 4/5

cream, dill & frozen vodka shot – 5
on melba toast – 4

Olives – 4

home-marinated with garlic & lemon

Balfour Brut Rosé 2017 125ml – 9.5

Jake's IPA pint – 5

Chorizo & blossom honey – 5

pan-fried in sticky honey

Kentish huffkins – 4

savoury homemade traditional bread rolls
& seaweed butter

STARTERS

Cured trout – 9

grapefruit infused with wasabi dressing

Baked trout paté & caviar – 7

& spring onion on toast

Smoked trout sliders – 8

chive mayonnaise & squid ink huffkins

Trout trio – 11.5

selection of trout starters

Classic fish soup – 7

homemade rouille & croutons

Wild garlic soup – 6

with three-cornered leek

Kentish asparagus – 6

lemon & caper mayonnaise

Local mushroom arancini – 7

wild garlic crème fraîche

MUSSELS

*from the Shetlands with Kentish huffkins &
hand-cut chips - small 8.5 / large 15.5*

House mussels

Jake's Cider, Chaucers cheese,
bacon & crème fraîche

Spaniard

saffron, chorizo & Luke's Pinot
Noir broth

Marinière

white wine, shallots, garlic &
parsley (option to add cream)

www.thetickledtroutmaidstone.com

If you suffer from allergies please let a member of staff know before ordering. We offer gluten-free & vegan options. A discretionary service charge of 10% will be added to your bill.



MAINS & CLASSICS

Harrietsham whole rainbow trout – 18

in papillote with fennel, butter, lemon & buttered new potatoes

South coast red gurnard – 21

oven baked with watercress purée, creamed spring greens & white wine braised sweetheart cabbage

Double cheese burger – 15

two 4oz patties, Lord of the Hundreds cheese, lettuce, home-pickled cucumber, English mustard & house mushroom ketchup, served with hand cut triple cooked chips

Wild black bream fillet – 21

pan-fried with salt baked beetroot purée, parsnips parmentier & green onions

Jake's fish & chips – 15

Jake's IPA battered cod, lemon tartare sauce & garlic, bacon buttered peas, served with hand cut triple cooked chips

Nettle & beetroot gnocchi – 15

roasted tomato & pepper ragù, Chaucer's cheese

CLASSIC ROASTS

*served with garlic & rosemary roast potatoes, seasonal greens, roasted carrots & parsnips, Yorkshire pudding & red wine jus
Children's roasts are available at half price*

Kentish spring lamb – 18.5

12-hour braised shoulder with rosemary & garlic

Local beef – 18.5

24 dry-aged rib-eye marinated with shallots & red wine

Cauliflower – 17

cajun spice & toasted crushed hazelnuts

Chicken – 17

free-range corn-fed confit leg & roasted breast

FISH ROAST

Monk fish – 18

stuffed with sweetheart cabbage and sage, buttered new potatoes, roasted carrots & Springfield chardonnay beurre blanc sauce.

SIDES

all sides £4.5 each

New potatoes

butter, salt & pepper

Cauliflower

& creamy cheese

Chorizo

& new potato hash

Pigs

in smoked bacon blankets

Spring greens

simply creamed with lemon

Chips

hand-cut & triple cooked

Marrow peas

buttered with bacon

Stuffing

pork, carrots, sage & local fruits

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