



LUNCH & DINNER 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

Smoked trout sliders – 8

chive mayonnaise & squid ink huffkins

Classic fish soup – 7

homemade rouille & croutons

Kentish asparagus – 6

lemon & caper mayonnaise

Baked trout paté & caviar – 7

& spring onion on toast

Trout trio – 11.5

selection of trout starters

Wild garlic soup – 6

with three-cornered leek

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, Chaucer's cheese, bacon &
crème fraîche

Mustard

English mustard, horseradish,
tarragon & white wine

Kentish blue

blue cheese, shallots, white wine &
crème fraîche

Marinière

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

Spaniard

saffron, chorizo & Luke's Pinot
Noir broth

Woodland

mushrooms, wild garlic, crème fraîche
& grated Mayfield cheese

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

Harrietsham whole rainbow trout – 18

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

Wild black bream fillet – 21

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

South coast red gurnard – 21

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

Free range corn fed chicken leg – 18

confit in duck fat with chorizo hash & poached hen egg

Very green risotto – 15

artichoke, asparagus, peas, spring onion & Sussex Charmer cheese

Nettle & beetroot gnocchi – 15

roasted tomato & pepper ragù, Chaucer's cheese

PUB CLASSICS

all served with hand-cut triple cooked chips

Jake's fish & chips – 15

Jake's IPA battered cod, lemon tartare sauce & garlic, bacon buttered peas

Kentish beef sirloin – 28

10oz steak, side salad & choice of blue cheese, peppercorn or chimichuri sauce (sauces £1.50 each)

Double cheese burger – 15

two 4oz patties, Lord of the Hundreds cheese, lettuce, home-pickled cucumber, English mustard & house mushroom ketchup

SIDES

all sides £4.5 each

New potatoes

butter, salt & pepper

Sweetheart cabbage

braised with paprika

Chorizo

& new potato hash

Spring greens

simply creamed with lemon

Chips

hand-cut & triple cooked

Marrow peas

buttered with bacon

Parsnips

parmentier & parsley

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