

snacks

Marinated gordel olives (v) £4
Whipped smoked cods roe £4
Tzatziki (v) £4
Bread and whipped butter (v) £3
Hand cut chips (v) £4
Boulangerie potatoes (v) £5

small plates/starters

Runny scotch duck egg, picallili, watercress £8
Pan fried sardines, mint & pomegranate cous cous, tzatziki £7
Torched goats cheese, beetroot, walnut, mixed leaf (v) £7.50
Dockyard gin & beetroot cured trout, dill aoli £7.50
Pea, leek & mozzarella arancini (v) £8
Ham hock terrine, pork fat croute, burnt apple butter, pickled vegetables £7.50
Kentish pip cider creamed mussels, spring onion, bread £8.50/£12

Boards/sharing plates

Cured meats, pickles, gordel olives, chutney, bread £13.50
Local cheese, pickles, gordel olives, chutney, bread (v) £13.50
Pan fried sardines, dockyard gin & beetroot cured trout, whipped smoked cods roe, pickles samphire, gordel olives, dill aoli, bread £13.50

Large plates/ mains

6oz homemade ashmore cheeseburger, toasted brioche, hand cut chips £12.95
Homemade creamy chicken & leek pie, all butter mash, garlic & rosemary buttered cabbage £16
Confit pork belly, summer vegetable & pearl barley broth £17.50
Lamb rump, vegetable, mint & pomegranate cous cous, salsa verde £19
Spinach & butternut squash parcel, roasted red pepper & tomato sauce, new potatoes (v) £14
Fish of the day - please see specials board