

Marinated olives £3

Bread and whipped butter for the table

————— to start —————

Confit duck egg yolk, asparagus, blood orange, kellys goats cheese,  
kentish rapeseed & wild garlic emulsion (v) £8.50

Kent runny duck egg scotch egg, picallili, watercress, honey & mustard dressing £8

Dockyard gin & beetroot cured chalk stream trout, pickled samphire,  
lumpfish caviar, dill aoili, watercress £8

Stour valley pigeon breast, pearl barley, mushroom broth, pickled mushroom  
(may contain shot) £7.50

Smoked haddock arancini, watercress, dill oil £7.50

Smoked ham hock terrine, burnt apple butter, pickled vegetables, pork fat croute £7.50

————— to follow —————

Loin of pork wrapped in pancetta, slow cooked belly, bon bon, potato & sausage terrine,  
Kentish Pip cider creamed cabbage, burnt apple butter £20

Skrei cod, braised fennel, glazed new potatoes, mussels, warm tartare £18

Stour valley loin of venison, port marinated cherries, celeriac puree, cabbage,  
potato & sausage terrine £21

Homemade pie of the day, all butter mash, greens £16

Pan roast chicken supreme, celeriac puree, cabbage, asparagus, glazed new potatoes £16

Pea, leek, purple sprouting brocoli, kingscott blue cheese risotto (v) £16

please notify us of any allergies

to finish

White chocolate & raspberry cheesecake, baked white chocolate,  
raspberry sorbet (v) £8

Chocolate brownie, blood orange, kumquat jam, milk ice cream £8

Sticky toffee pudding, toffee sauce, Milk ice cream (v) £7.50

Sloe gin creme brulee, poached rhubarb, raspberry sorbet (v) £8

Vanilla and buttermilk panna cotta, berry compote £7.75

Kent cheeseboard (v) £9.50