

For the table

Marinated gordel olives (v) £4

Bread & whipped butter (v) £3

Starters

Beef tartare, potato terrine, garlic puree,
confit egg yolk puree, twineham grange £8.50

Pan fried mackerel, fennel & herb slaw,
compressed cucumber, horseradish sorbet £8

Pea & leek arancini,
twineham grange, basil pesto (v) £8

Cured meats, cheese, quince jelly,
olives, date & walnut croutes £9

Ham hock bon bon, pickled red cabbage,
picallili, burnt apple butter £8

Mains

Dry aged rump of beef, roast potatoes, yorkshire,
selection of vegetables, gravy, horseradish £16.50

Belly of pork, roast potatoes, selection of vegetables,
sausage meat stuffing, gravy, apple butter £16.50

1/4 roast chicken, sausage meat stuffing, roast potatoes,
selection of vegetables, gravy £16.50

Cauliflower cheese pie, yorkshire pudding, roast potatoes,
selection of vegetables, gravy (v) £16.50

Cod, warm tartare, glazed new potatoes,
confit celeriac, greens £18

*Add a portion of cauliflower cheese to share for £5
(Add locally foraged black truffle for £2.50)*

please notify us of any allergies

Our suppliers include:

*Duck & Blade Butchery, Faversham; Stour Valley Game, Chilham; Hinxden Farm Dairy, Cranbrook;
Copper Rivett Distillery, Chatham; Hermans Fishmonger, Faversham; Woodlands Farm Eggs, Canterbury*

THE QUAY

Desserts

Vanilla & buttermilk panna cotta,
spiced rum caramelized pears, honeycomb,
pistachio, crisp pastry £8

Warm chocolate brownie,
Quay ice cream (v) £8

Black bomber, Baron bigod
date and walnut cake,
quince (v) £9.50

Sticky toffee pudding, toffee sauce,
Laphroaig ice cream (v) £8.50

Ice cream (v)
£2.50 per scoop

Milk
Laphroaig
Quay

Sorbet (ve)
£2.50 per scoop

Strawberry
Blackberry
Pistachio

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