

For the table

Marinated gordel olives (v) £4
Bread & whipped butter (v) £3
Bread & hummus or tzatziki (v) £5

Starters

Seared beef tartare, confit duck egg yolk,
wasabi mayo, capers, pickled red onion £8

Pan fried mackerel, mint & pomegranate
couscous, tzatziki £8

Heritage tomato, twineham grange,
basil pesto, mozzarella salad (v) £7.50

Mussels, white wine, cream, herbs, bread £8.50

Cured meat selection, celeriac remoulade,
piccalilli, bread £9

Mains

Dry aged beef fillet, potato terrine,
tenderstem broccoli, peppercorn sauce £28

Pea, leek and mozzarella arancini,
tomato sauce (v) £16

Mussels, white wine cream,
herbs, hand cut chips £15

Homemade pie of the day,
all butter mash, buttered cabbage £16

Duck breast, mini confit duck leg cottage pie,
all butter mash, greens, red wine jus £22

Line caught seabass, tenderstem broccoli, samphire,
smoked potato croquette, warm tartar sauce,
preserved lemon aioli £20

Lamb rump, potato terrine, smoked aubergine,
piperade, charred corn, greens, jus £22

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*