

# Restaurant Dinner Menu

#### **NIBBLES**

Olives - £4.00

### **STARTERS**

Cream of mushroom soup, sourdough croutons, truffle salsa – V
Salt baked beetroot, pickled blackberries, buttermilk, dill and rye – V
Twice baked, cave aged cheddar cheese soufflé, smoked tomato fondue
and thyme crumb (£3 supplement)

Cured chalk stream trout, pickled carrot, beetroot and orange Venison scotch egg, walnut ketchup, mustard cress and salad (£3 supplement)

Braised free range chicken terrine, pear and saffron chutney, dressed salad and toast

### **MAIN COURSES**

Roasted pumpkin and butternut squash orzo, sage and pumpkin seed – V
Pan fried cod, melted leeks, prawns and Champagne sauce (£3 supplement)
Roasted chicken breast, pumpkin and butternut squash orzo, sage and pumpkin seed
Local Kentish venison loin, ragu, cavolo nero, carrot, and venison sauce
18 hour braised pork belly, roasted celeriac, apple and pork sauce
Salt aged sirloin of beef, creamed mashed potato, bacon, onions and red wine sauce
(£5 supplement)

## **SIDES**

£5 each or all 6 sides for £20

Chips – Add Parmesan £2
Creamed cavolo nero with golden raisins
Roasted carrots, chilli honey, herb
yoghurt

Crispy new potatoes, black garlic aioli Buttered new potatoes Roasted celeriac and hazelnut dressing

### **DESSERTS**

Apple and blackberry soufflé, vanilla ice cream
Chocolate croissant bread and butter pudding, crumble, hazelnut praline ice cream
Vanilla mousse, lemon curd centre, pistachio crumb
Spiced pear and ginger cake, poached pear, vanilla ice cream
Selection of autumn sorbets - apple, plum, blackberry
Selection of British cheeses, chutney and crackers (£3 supplement)

V/VG – Can be made vegetarian or vegan

2 Courses - £28 | 3 Courses - £38

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Menu subject to availability / change.