



Starters

Ham Hock Arancini £8.20

Smoked Ham Hock & Mature Cheddar Arancini with Sour Cream & a Honey & Mustard Sauce

Thai Green Mussels £9.00

Local Rope Grown Mussels with Galangal, Lemon Grass, Lime, Chilli & Coconut Milk, topped with Fresh Coriander & served with Crusty Sourdough Bread

Soup of the Day £5.90

Freshly made Soup using Seasonal Ingredients, served with Warm Sourdough (VG)

Beetroot & Goats Cheese Salad £7.80

Roasted Candy Beetroot, Goats Cheese, Orange Segments & Micro Herbs, with a Sweet Balsamic Glaze (GF)

Potted Duck Liver Parfait £8.50

Served with Crispy Sourdough & a Cranberry & Physalis Chutney

Tempura Exo-Crab £9.10

Soft Shell Crab in a Light & Crispy Batter on Coriander Emulsion & Micro Cress

Warm Sourdough Bread with Olive Oil & Balsamic Vinegar £3.80

Steaks

All Steaks are served with Asparagus, Grilled Cherry Tomatoes, Grilled Field Mushroom & Potatoes of Your Choice

8oz Fillet - £27

The most Tender Beef cut. Lean yet Succulent & Elegant.

10oz Ribeye - £24.50

This Boneless Steak is Rich, Tender, Juicy & Full-Flavored

12oz T-Bone - £28.50

A Juicy, Thick and Marbled Sirloin married with a Tender Fillet.

Potatoes

Twice Cooked Hand Cut Chips

Sautéed New Potatoes

Creamed Potatoes

Dauphinoise Potatoes

Sauces

£2.50 each

Rich Madeira Jus

Porcini Mushroom Butter

Garlic & Herb Butter

Pink Peppercorn

Mains

Lamb Shank

£19.80

Braised in Red Wine, on a bed of Champ Mash, Roasted Garlic, Seasonal Vegetables & a Rich Rosemary, Red Pepper & Olive Jus

Ballotine of Chicken

£18.20

Stuffed with Porcini Mushroom & wrapped in Pancetta, served with Garlic & Herb Crushed Potatoes, Seasonal Vegetables & a Rich Madeira & Porcini Jus

Butternut Squash Risotto

£15.90

Roasted Garlic & Butternut Squash Risotto with Toasted Pumpkin Seeds, Cromwell Bishop Stilton & finished with Crème Fraiche (V)
Add Chicken

£3.50

Pan Seared Seabass Fillet

£18.90

Fresh Bass Fillet with Butternut Squash Puree, Lyonnaise Potatoes, Seasonal Veg & finished with a Burnt Butter & Caper Sauce (GF)

Oven Roasted Pork Belly

£18.40

Locally Sourced & Free Range Pork Belly served with Honey Roasted Carrot, Potato Rosti, Creamy Celeriac Remoulade, Black Pudding & Homemade Apple Puree (GF)

Pan Roasted Duck Breast

£21.20

Served with Dauphinoise Potatoes, Cauliflower Puree, Seasonal Vegetables & a Blackberry & Ruby Port Jus (GF)

Folkestone Seafood Chowder

£18.50

Prawns, Cod, Clams & Mussels in a Thick, Creamy White Wine Soup, Finished with Fresh Dill

Moroccan Veg Medley

£16.90

Charred Bell Pepper stuffed with Moroccan Infused Cauliflower Couscous, Grilled Tomatoes, Carrots & Courgette, finished with Sweet Balsamic Reduction (VG)(GF)

Extras:

Hand Cut Sweet Potato Chips

£4.00

Garlic Mushrooms in a Creamy White Wine Sauce

£3.80

Buttered Seasonal Veg

£3.60

Twice Cooked Hand Cut Chips

£3.50

Baby Leaf Salad with Olives

£3.40

Wilted Spinach with Garlic & Lemon

£3.80

*All of our dishes are cooked from fresh so during busy periods you may be advised of a short wait
All prices are inclusive of VAT at current rate. For Allergen advice please speak to your server*