



Starters & Nibbles

Fresh Cut Loaves, Maldon Salted Butter - £3.50

Ham Hock, Apple Chutney, Green Herb Oil - £7

Black Pudding Scotch Egg, Piccalilli - £7

Pumpkin Soup, Toasted Pumpkin Seeds, Herb
Croutons - £6
(Vegetarian & Vegan)



Sharing Platters

South Coast - £14

Potted Smoked Mackerel, Chive Butter, Devilled
Whitebait, Fish Fingers, Crushed Minted Peas

Butchers - £15

Kentish Honey Baked Ham,
Smoked Duck Breast, Black Pudding Scotch Egg, Pickles &
Chutney

Gardens - £13

Charred Peppers, Aubergine & Courgette
Garden Vegetables, Hummus, Stuffed Vine Leaves
Sweet Potato Falafel, Minted Pea Yoghurt
(Vegetarian & Vegan)

Mains

Crouch Butchers Farmhouse Sausages - £15
Creamy Mash, Rich Onion Gravy, Crispy Onions

Steak & Goachers Ale Pie - £15
Creamy Mash, Steamed Greens

Whole Rye Bay Plaice - £19
Caper Butter, Garden Herb Potatoes, Steamed Greens

Wild Mushroom Risotto - £14
Crispy Kale, Parmesan
(Vegetarian & Vegan)

Cauliflower Mac n Cheese - £14
Winter Slaw, Zesty Kale Salad
(Vegetarian & Vegan)

Sides - £3.50

Herb Buttered Potatoes
Garden Salad
Green Beans
Steamed Broccoli
Roasted Carrots



Sunday Roast

Roast Sirloin - £19
Loin of Pork - £16
Roast Chicken - £16
Mixed Roast Board for 4 - £64

Served with all the trimmings

Desserts

Garden Apples, Oat Crumb
Jug of Custard - £6.50

Toffee Pudding, Toffee Sauce
Vanilla Ice Cream - £6.50

Chocolate Cappuccino Mousse - £6.50

Blackberry Burnt Cream, Demerara Biscuit - £6.50

Taywell Vanilla Ice Cream
Brownie Crumbs - £5.50

Taywell Raspberry Sorbet, Raspberries,
Chocolate Soil - £5.50
(Vegetarian & Vegan)

Trio of Kentish Cheeses, Garden Apple Chutney, Organic
Oatcakes - £9



Children's Menu

Roast Dinner - £8

Fish Fingers, Chips, Crushed Peas - £6

Sausage & Mash, Gravy - £6

Mac n Cheese, Garden Salad - £6

Please speak to a member of staff if you have any questions
about the menu, allergies or dietary requirements.