



A LA CARTE MENU

FROM THE BAR

Mixed Nuts	£3.50
House Bread with Butter	£4.50

SMALL PLATES

Homemade Free Range Scotch Egg	£7.00
Popcorn Shrimp with Kefir & Lime Tartar	£8.00
Roast Cauliflower and Red Lentil Dahl VG	£8.00
Mushroom Pate & Compound Butter Board	£14.00
Charcuterie Board	£18.00

LARGE PLATES

House Burger with Cheese, House Relish, Tomato, Lettuce	£12.00
Mixed Mushroom Bourguignon with Parsnip & Ginger Puree VG	£18.00
Wild Venison Ragu & House Pasta with Confit Garlic Bread	£17.50
Beer Battered Cod & Chips with Buttered Smashed Peas & Tartar Sauce	£23.00
Lantern Fowl Pie & Mushroom Gravy with Buttered Peas & Beurre Noisette Mash	£23.00
Sirloin Steak & Pomme Pavé with Chimichuri, Bernaise or Peppercorn Sauce	£35.00

SIDES

Bedouin Seasoned Chips V	£5.00
Craft Ale Onion Rings V	£5.00
Seasonal Slaw V	£5.00

DESSERT

Set Ganache Brownie with Vanilla Ice Cream	£9.00
Seasonal Crumble with House Custard	£9.00
Sticky Toffee Pudding with Caramel Sauce	£9.00
Affogato Ice Cream with a shot of espresso	£6.00
Taywell's Ice Cream 1, 2 or 3 Scoops Strawberry, Chocolate	£3.00 £5.00 £7.00
PennyLicks Farm Ice Cream 1, 2 or 3 Scoops	£3.50 £5.50 £7.50
Double Espresso, Chocolate & Digestive or Liquorice	

All of our ice cream is handmade in Kent in small batches using the very best ingredients.

Kindly note that table service incurs a 12.5% service charge.

Our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Dish descriptions do not include all of the ingredients used to make the dish. If you have a food allergy please speak to your server prior to placing an order for reference to each dishes allergen sheet.