



THE LANTERN INN

Published w/c 03/02/25

Subject to change

FROM THE BAR

House Candied Mixed Nuts <i>or</i> Mixed Marinated Olives (VG, GF)	£3.50
Homemade Pork Scratchings	£3.50
Toasted Sourdough with Anchovy Butter	£4.50
Homemade Sausage Roll, made with Sausage Meat, Black Pudding & Stilton	£5.00

SMALL PLATES & SHARERS

Cornish Mussels with Cream, White Wine, Garlic & Herbs. Sourdough Bread & Butter	£7.00
Spiced Carrot & Coriander Soup with Herb Oil & Sourdough (VG)	£6.50
Baked Camembert with Harissa Honey and Garlic, Toastines & Apple Chutney	£8.00
Smoked Haddock, Garden Pea & Dill Fishcakes with Green Aioli & Charred Lemon (GF)	£7.50
Crispy Pork & Homemade Sweet Chilli Salad	£7.50 £14.50

MAIN PLATES

10oz Sirloin - 30 Day Dry Aged Steak with Peppercorn Sauce, House Seasoned Fries, Roasted Vine Tomato, Dressed Salad (GF)	£28.00
Pan Fried and Oven Roasted Chicken Thigh Wrapped in Parma Ham with a Roast Pepper & Mushroom Ragu	£17.00
Fennel & Cumin Beer Battered Bream with Seasoned Fries, Side Salad, Homemade Tartare	£18.00
Cornish Mussels With Cream, White Wine, Garlic & Herbs served with Seasoned House Fries	
Tagliatelle Carbonara with Field Mushrooms and Smoked Paprika, Roasted Vine Tomatoes, Baby Rocket & Herb Oil (VG, GF on request)	£16.00

BURGERS

Thai Inspired Veggie Burger - Chilli, Lemongrass and Lime with Vegan Parmesan Dust (VG)	£15.00
Buttermilk Chicken Burger - Chicken Breast in Buttermilk & Mixed Herb Batter, Tomato, Lettuce, House Mayonnaise, Seasoned Fries	£16.00
Lantern Burger - Cheese, House Relish, Tomato, Lettuce, House Seasoned Fries	£16.00
Double Stack Lantern Burger - Cheese, House Relish, Tomato, Lettuce, Crisp Parma Ham, House Seasoned Fries	£22.00

SIDES

Seasoned Fries (VG, GF)	£4.00
Seasonal Salad (VG, GF)	£4.00
Garlic & Rosemary Sautéed Potatoes (VG, GF)	£4.50 £8.00 to share
Sharing Stone-baked Garlic Flatbread with Fior de Latte Mozzarella	£9.50

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

Our food is prepared in a kitchen where sesame, 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.



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DESSERT

Sharp Lemon Posset with Ginger Beer & Mint Sorbet (GF)	£7.00
Caramel & Baileys Creme Brulée with Strawberries & Cream Ice Cream (GF)	£7.00
Trillionnaires Chocolate Tart with Vegan Ice Cream (VG)	£7.00
Apricot & Vanilla Poached Pears (VG, GF)	£7.00
Biscoff Cheesecake with Caramel Sauce	£7.00
Affogato Double Espresso Ice Cream with a Shot of Espresso (GF)	£6.00
PennyLicks Farm Ice Cream 1, 2 or 3 Scoops	£3.50 £5.50 £7.50
<i>All of our ice cream is handmade in Kent in small batches using the very best ingredients.</i>	

HOT DRINKS

TeaPigs Teas Breakfast, Green or Earl Grey	£2.50
Herbert & Ward of Kent Coffee Espresso, Americano, Flat White, Cappuccino, Latte or Mocha	£3.20
Irish Coffee Jameson, Coffee, Demerara Sugar, Heavy Cream	£8.50

DIGESTIFS & LIQUEURS

Apricot Eau De Vie, 42% ABV, 2022 Vintage, Tenterden, Kent
Plum Eau De Vie, 42% ABV, 2022 Vintage, Wingham, Kent
Damson Eau De Vie, 42% ABV, 2022 Vintage, Faversham, Kent
Nicino Walnut Liqueur, 30% ABV, Pleasant Land Distillery, Kent
Amaretto Liqueur, 18% ABV, Pleasant Land Distillery, Kent
El Dorado 12 Year Aged Rum, 40% ABV, Demerara Distillers, Guyana

ASK FOR OUR FULL SELECTION OF SPRITS, DIGESTIFS & COCKTAILS

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