

MAIN MENU

STARTERS

SOUP OF THE DAY£6.00

served with crusty sliced bloomer

PORTOBELLO MUSHROOMS (v)£8.00

stuffed with cream cheese and spinach

PARMA SCALLOPS£11.00

wrapped in Parma ham with chorizo and red pepper coulis

SMOKED SALMON & PRAWN SALAD£9.00

with Marie Rose sauce

CRISPY HALLOUMI (v)£8.00

with a sweet balsamic glaze and pomegranate seeds

STEAK

ARGENTINEAN CHATEAUBRIAND.....£50.00

(serves two)

ARGENTINEAN FILLET£26.00

ARGENTINEAN RIB EYE£19.00

ARGENTINEAN SIRLOIN£19.00

STEAK BURGER£11.00

All our steaks are 30 day dry aged, and served with beef tomato and portobello mushroom with a choice of peppercorn, bearnaise, and garlic, herb and blue cheese sauce

MAIN MENU

MAINS

CHARGRILLED LAMB RUMP£16.00

served in a red wine jus

PAN FRIED VEAL ESCALOPE'S£19.00

served with lemon and parsley butter

CORN FED ROASTED CHICKEN£15.00

filled with brie wrapped in pancetta with a white wine sauce (can be served without brie)

PAN FRIED SEABREAM FILLET£17.00

served with steamed clams &crispy samphire in fish sauce

HERB CRUSTED HALLOUMI£13.00

with a sweet chilli dip

All served with a choice of

roasted green beans with garlic and parmesan crumb //
butter roasted asparagus // beef tomato and portobello mushroom // spinach with lemon and garlic // mixed salad

With

chive and herb mash // pan fried paprika potatoes // thin cut fries // sweet potato fries // mini jacket potatoes in herb butter

DESSERTS

CHRISTMAS PUDDING£7.00

with brandy sauce

APPLE & CINNAMON CRUMBLE£7.00

CHOCOLATE MOUSSE£7.00

with salt caramel sauce

STRAWBERRY CHEESECAKE£7.00

KENTISH CHEESEBOARD£10.00

served with grapes and chutney

BREAKFAST MENU

2 courses for £10.00
Friday, Saturday & Sunday 8:30-10:30AM

STARTERS

SELECTION OF

cereals, fresh fruit, toast, crumpets,
muffins, fresh preserves

MAINS

FULL ENGLISH

(served with your choice of white, granary or soughdough toast)
sausage, bacon, fried/scrambled egg, hash brown, mushrooms,
tomatoes, beans

VEGETARIAN ENGLISH

(served with your choice of white, granary or soughdough toast)
veggie sausage, veggie bacon, fried/scrambled egg, hash brown,
mushrooms, tomatoes, beans

KIPPERS

served with scrambled egg on white or granary toast

SMOKED SALMON

smoked salmon, scrambled egg and avocado served on white or
granary toast

AVOCADO SMASH

Avocado, feta, mint and lemon served on soughdough bread

BEVERAGES

COFFEE

Americano

TEA

English Breakfast

Earl Grey

Green Tea

Peppermint Tea

JUICE

Apple

Orange

Cranberry

SUNDAY MENU

3 courses for £25.00 includes teas and coffees
with live entertainment

STARTERS

SOUP OF THE DAY

served with crusty sliced bloomer

PORTOBELLO MUSHROOMS (v)

stuffed with cream cheese and spinach

DUCK LIVER PATE

served with melba toast

SMOKED SALMON & PRAWN SALAD

with Marie Rose sauce

CRISPY HALLOUMI (v)

with a sweet balsamic glaze and
pomegranate seeds

MAINS

GRASS FED ROAST TURKEY

FESTIVE NUT ROAST (v)

ROAST LEG OF WELSH LAMB

(£3 supplement)

ARGENTINEA ROAST SIRLOIN

(30 Day dry aged)

All served with roast potatoes, Yorkshire puddings
and seasonal vegetables

DESSERTS

CHRISTMAS PUDDING

with brandy sauce

APPLE & CINNAMON CRUMBLE

CHOCOLATE MOUSSE

with salt caramel sauce

STRAWBERRY CHEESECAKE

KENTISH CHEESEBOARD (£3 supplement)

a choice of 3 of our local cheese selection