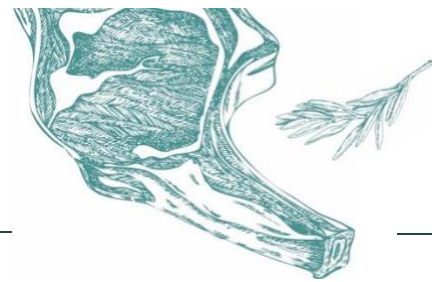




HOOF & HOOK



SMALL PLATES

- Seasonal Soup of the Day with Warm Crusty Bread (V) £7
- Trio of Maldon Oysters (GF, DF) £13.5
- Chicken & Ham Terrine, Turmeric Mayo, Pickles, Mustard Dressing & Crusty Bread (GFA, DF) £8.5
- Crispy Prawns Skewer on Creamy Katsu Broth with Mussels, Samphire & Salsify £9
- Potato & Tarragon Croquettes with a Goats Cheese Mousse, Sweet Soy Drizzle, Fennel Shavings & Herb Pesto (VEG, NUTS) £7.5
- Seared Duck Breast with Onion Puree, Asparagus, Radishes & Balsamic Glaze (DF, GF) £9

BIGGER PLATES

- “The H&H Salad” – A bed of Turmeric Couscous, Artichoke and Peas with Rainbow Carrots, Mixed Leaves, Radishes, Fennel & Dressed Burrata (VEG) £13
- Roasted Cauliflower on Ranju’s Nepalese Curry with Homemade Flatbread (V, GF) £12.5
- Mussels in Thai Style Sauce of Coconut Milk & Chilli, served with Warm Baguette & Fries (DF, GFA) £15
- Miso-Marinated Salmon served with Rainbow Beetroots, Rocket Pesto, and a Horseradish Beurre Blanc £22
- Lobster, Crab & Prawn Roll – With Lemon Puree, Signature Mayonnaise, Cucumber & Apple served with Furnival Fries & Salad £23
- Lamb Rump with White Bean Puree, Charred Baby Gem, Roasted New Potatoes & Courgette served with a Red Wine Jus (GF, DF) £19
- Slow Roasted Pork Belly served with Apple Puree, Cider Jus and a Sautee of Parmentier Potato, Onion & Spinach (DF) £16



ROAST

- Roast Sirloin £18.50
- Herb Marinated Roast Spatchcock Chicken £16.50
- Signature Chickpea & Mushroom Wellington (V) £15.50
- Served with Roast Potatoes, Yorkshire Pudding, Roasted Carrots & Parsnips, Spring Sautee & Cauliflower Cheese with a Red Wine Jus

HEARTH

- “The Hoof” – Our House Burger is made from 100% Prime Ground Beef from our Romney Marsh Farm. Served with Cheddar Cheese, Tomato, Baby Gem Lettuce & Homemade Pickles £15.5
- Add Bacon £1
- “The Hen” – Yoghurt Marinated Chicken Breast with Sesame & Lime Mayonnaise, Baby Gem Lettuce & Pickled Onions £14.5
- (All burgers are served in brioche buns with fries and house relish - gluten free & vegan buns available)



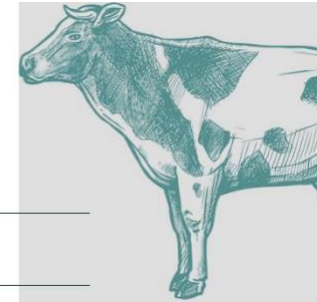
Steaks - 6oz **Top Rump** £17.5 • 6oz **Fillet** £31 • 8oz **Rib-eye** £29.50 • 8oz **Sirloin** £25

All our steaks are sourced from our Romney Marsh Farm & are served with Raw Vegetable Ribbon Salad & Furnival Farm Fries & a choice of Peppercorn Sauce, Chimichurri Salsa or our Signature Butter



SIDES

- Furnival Farm Fries £3.5
- Raw Vegetable Ribbon Salad (V,GF) £4.5
- Spring Sautee £4



PUDDINGS

- Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream £7.5
- Chocolate Brownie, Raspberry Coulis & Salted Caramel Ice Cream £7.5
- Orange Crème Brulee with Lavender Shortbread (GFA) £7.5
- Madeira Cake with Caramel Poached Pineapple, Coconut Chantilly & Passionfruit served with Mango Sorbet (V) £7.5
- Ice cream/Sorbet selection (GF ,VEG) £2.5 per scoop

FREAKSHAKES

- Strawberry Milkshake £5
- Chocolate Milkshake £5
- Vanilla Milkshake £5

These are no ordinary milkshakes! All our Freakshakes are made with a base of double cream, milk, & ice cream, topped with whipped cream

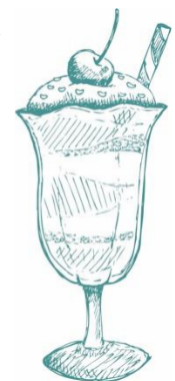


- Romney Marshmallow** - Caramel Sauce, Marshmallows & Crunchie (GF) £10
- Dean Court Strawberry Dream** - Strawberry Sauce, Strawberries&Biscuit (VEG)£10
- Whisked Baileys** (Alcoholic) - Baileys, Espresso & Flake (GF,VEG) £11
- Tropical Freak** (Alcoholic) – Malibu, Passoa, Passionfruit & Mango £11

Available until 6pm

TEAS & COFFEES

Flat White	£2.75	Americano	£2.50
Latté	£2.75	Mocha	£2.75
Cappuccino	£2.75	Tea	£2.50
Espresso	Single £1.95	Hot Chocolate	£2.75
	Double £2.10	+ Marshmallows	+0.50
		+ Whipped Cream	+0.50
Macchiato	Single £1.95	Liqueur Coffee	£5.95
	Double £2.10	Iced Latte	£2.75



(Alternative Milks & Syrups Available)

If you have any allergies we should be aware of, please mention them to a member of staff when ordering.

A discretionary gratuity of 10% will be added to the bill. All prices include VAT.
DF (Dairy Free), GF (Gluten Free), Veg (Vegetarian) V (Vegan), Nuts (dish contains nuts)