



## To Nibble

SELECTION OF ARTISAN BREADS served with butter (V)	4.00
GREEN OLIVE CIABATTA olive oil & aged balsamic (V)	4.50

## Starters

BROCCOLI & KENTISH BLUE CHEESE SOUP (V)	4.95	
Stone-baked sourdough roll		
CRAB TIAN	10.50	
Devonshire crab, chilled avocado soup, caviar, beetroot crisps		
LANCASTER LONDON SMOKED SALMON	7.50	13.75
Chargrilled sourdough, dill, shallots, baby capers, horseradish cream		
SEARED TUNA SALAD*	8.50	14.75
Roasted cherry tomatoes, pickled onion rings & ginger, avocado, citrus dressing & coriander cress		
SMOKED QUAIL CAESAR SALAD	8.50	13.50
Smoked quail, baby gem leaves, croutons, anchovies		
PAN-FRIED SCALLOPS	9.95	15.50
Braised puy lentils, pancetta crisp, red wine jus		
CRISPY GRESSINGHAM DUCK SALAD	8.50	14.50
Pak choi, chilli, orange, toasted cashews, Asian dressing		
AUTUMN SALAD (V)	6.95	11.25
Golden Cross goat's cheese mousse, roasted beetroots, parsnips & heritage carrots, toasted pine nuts, aged balsamic		
SALT & PEPPER CALAMARI	7.95	13.95
Harissa mayonnaise, crispy squash salad		
WILD MUSHROOM & FIG RISOTTO (V)	7.50	13.50
Cheese crisps, baby spinach		
TORTELLINI (V)	7.50	13.50
Home-made, sun-dried tomato & Golden Cross goat's cheese, tomato sauce & rocket		

## Mains

SEAFOOD LINGUINE	15.50
Tiger prawns, clams, mussels & braised squid, rich tomato sauce	
ISLAND BURGER	14.95
Cheese, bacon, tomato & gherkin, red onion, chips or side salad	
<i>Cooked from medium well to well done</i>	
LAMB SHANK	19.50
Slow-cooked lamb shank, truffle mash, roast carrots & parsnips, lamb jus	
SEA BREAM	15.50
Pan-fried fillet of sea bream, squid ink tagliatelle, fish cream, mussels, peas	
GRESSINGHAM DUCK	16.50
Roast breast of Suffolk duck, red russian kale, salsify purée, carrots, baby courgettes, blackberry jus	
COD	16.50
Pan-fried cod, seafood & vegetable consommé, rainbow chard, samphire	
ROAST GUINEA FOWL	15.50
Potato & butternut squash rosti, smoked chestnut mushroom purée, curly kale, chicken jus	
FISH & CHIPS	16.50
Beer battered fillet of Kent coast plaice, chips, mushy peas & tartar sauce	

## FROM THE GRILL

<i>Served with your choice of a side order &amp; sauce</i>	
8OZ FILLET OF BEEF	29.50
<i>The most tender steak - melts in the mouth</i>	
10OZ SIRLOIN	24.00
<i>Full of flavor, tender &amp; succulent</i>	
10OZ RIB-EYE	24.00
<i>The richest, beefiest cut with a smooth texture</i>	
All our steaks are 21 days-dry aged British beef	
LAMB CUTLETS	26.00
<i>Grilled English lamb cutlets, best served pink!</i>	
PORK CUTLET	15.50
<i>Free-range pork from Blythburgh, Suffolk</i>	
WHOLE BABY CHICKEN	15.50
<i>Served with crispy skin!</i>	
TUNA STEAK*	17.50
<i>Best served pink</i>	
TODAY'S CATCH	14.95
<i>Sustainable &amp; caught on the Kent &amp; Sussex coast by day boat fisherman</i>	

\* Our tuna is sustainably sourced and line-caught

## Sauces 1.95

Béarnaise	Wild mushroom jus
Green peppercorn	Salsa verde
Café de Paris butter	Tartar

## SIDES 3.00

Courgette fritters
Garlic mashed potatoes
Rosemary sea salt chips
Heritage fried green tomatoes, hazelnut pesto
Kentish apple & celeriac slaw, toasted walnuts
Cauliflower & Golden Cross goat's cheese gratin
Warm potato salad, crispy capers & rocket
Sweet potato wedges, smoked paprika mayonnaise

JOIN US FOR **BREAKFAST** FROM 8AM – 11AM

**LUNCH & DINNER** FROM 12 NOON - 10.30 PM

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**HIGHLIGHT OF THE MONTH**

Glass of house wine on us

when ordering 3 courses from our A la Carte menu

Monday to Sunday 12pm – 6pm

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**HAPPY HOURS**

Buy one of our classic cocktails & get one free

Monday to Friday 4pm – 6:30pm

Terms and conditions apply.

*Sustainability: The majority of our ingredients are sustainably sourced, seasonal & as local as possible.*  
*Allergens: Please ask a team member for information on allergens*  
*Gratuities: A discretionary 12.5% service charge will be added to your bill & distributed fairly between our team members.*