

A La Carte

Starters

Breadboard, confuit garlic butter £6

Gordial Olives (GF) £5

Sauteed shell on Prawns, chilli oil, saffron aioli (GF) £12

Chorizo Scotch egg, smoked yoghurt, crispy onions, micro salad (GFO) £10

Pan seared Folkestone King Scallops, pea puree, crispy parma ham (GFO) £14

Warm roasted Peach Salad, endive, pomegranate, sherry vinaigrette, candid walnuts
(GF/VEO) £9

Grilled local Asparagus, lemon hollandaise, crispy hen's egg, shaved parmesan (GF) £12

MAINS

Chicken Caesar salad, bacon lardons, sourdough croutons, crispy hens egg (GF) £18

Pan seared Plaice fillet, baby buttered samphire, crispy new potatoes, dill & caper butter (GF) £22

8oz 28 day aged sirloin steak, flat mushroom, confit shallot, mixed leaf salad, skinny fries, bernaise
sauce (GF) £28

Pan roasted Chicken supreme, potato & bacon terrine, asparagus spears, baby carrots, mustard
veloute (GF) £22

Moules Mariniere, fries (GF) £22

Buddha bowl, quinoa, heritage tomatoes, avocado, broad beans, crispy chickpeas, roasted sweet
potato, julienne veg, confit garlic & yoghurt dressing (GF) (VEO) £15

Add smoked salmon/ king prawns/grilled chicken/ vegan mozzarella £5

SIDES

Thyme roasted Carrots, charred tender stem broccolli, samphire (GF) £5

DESSERTS

Mango parfait, passion fruit gel, caramelised compressed pineapple, shortbread crumb (GF) (VG) £9

Chocolate Delice, peanut brittle, feuilletine biscuit, Chantilly cream (GFO) £10

Hazelnut Panna cotta, miso caramel, chocolate soil, chocolate ice cream (GF) £10