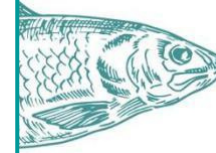




HOOF & HOOK

NIBBLES
 Nocellara Olives 3.5
 House Mixed Nuts – Sweet & Spiced 2.5
 Homemade Crisps – House Relish 2



SMALL PLATES

- Seasonal Soup of the Day** - Warm Crusty Bread (V) 7
- Chicken & Ham Terrine** - Turmeric Aioli, Pickles, Mustard Dressing, Crusty Bread (GFA, DF) 8 .5
- Crispy Prawns Skewer** - Creamy Katsu Broth, Mussels, Samphire, Salsify 9
- Potato & Tarragon Croquettes** - Goats Cheese Mousse, Sweet Soy Drizzle, Fennel Shavings, Herb Pesto (VEG, NUTS) 7.5
- Kentish Mini Tacos** - Pulled Beef, Ashmore Cheese, Chimichurri, Pea Puree, Sriracha Chilli Sauce (GF) 7.5
- Haddock kedgeree Cake**-Smoked Egg Mayo, Coriander and Chilli Oil (GF) 8

FROM THE FARM...

- “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)

8oz Rump 18 Muscly & Slightly Firmer, with Very little Fat & A Lot of Flavour	8oz Rib-eye 30 Rich, Juicy and Full Flavoured with Generous Marbling Throughout	8oz Sirloin 27 Leaner with a Tender Juicy Texture
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- Make it Surf and Turf** – Add King Prawns basted in our Signature Butter 12
- Add A Grilled Portobello Mushroom** – Roasted Garlic & Beef Dripping Butter 2.5
- All our steaks are sourced from our Romney Marsh Farm & are served with Grilled Courgette Shards, Cherry Tomatoes & Furnival Farm Fries & a choice of Peppercorn Sauce, Chimichurri Salsa or our Signature Butter*

HOOF

- Teriyaki Chicken Ballotine** - Stuffed with Chard & Parmesan, Hollandaise Foam, Homemade Rosti, Broccoli, Bacon Crumb, Chilli Oil (GF) 20
- Beef Short Rib Ragu** – Fresh Egg Linguine, Crispy Artichokes 17
- Slow Roasted Pork Belly** - Apple Puree, Broccoli, Sauteed Parmentier Potato, Onion, Spinach (GF) 16

HOOK

- Poached Sea Bream Fillet** - Crushed New Potatoes, Ratatouille, Capers & Lemon Beurre Blanc (GF, DF) 20
- Prawn Bouillabaisse** - Whole King Prawns on French Seafood Chowder, Leeks, Sourdough 17
- Lobster, Crab & Prawn Brioche Roll** - Lemon Puree, Signature Mayo, Cucumber, Apple with Fries & Salad 23
- Mussels in Thai Style Sauce** - Coconut Milk & Chilli, with Baguette & Fries (DF, GFA) 16
- Haddock Fish & Chips** - Mushy Peas, Tartar Sauce (DF) 16



FROM THE FIELD...

- Sticky Cauliflower (mildly spicy)** - Korean Style Pancake, Marinated Cucumber & Coconut Drizzle (V)13
- “The H&H Salad”** – Artichoke & Basil Couscous, Tomatoes, Mixed Leaves, Feta (VEG)15
- Mediterranean Vegetable Wellington** - Spiced Carrot Puree, Tenderstem Broccoli, Onion Jus (V) 14.5
- Saffron Risotto** - Courgette Basil Puree, Wild Garlic Drizzle (VEG, GF) 12.5



SIDES

- Furnival Farm Fries (V) 3.5**
- Raw Vegetable Salad (V, GF) 4.5**
- Tenderstem Broccoli & Green Beans**-Chimichurri Salsa (V, GF) 4.5
- Bread Selection** - Roasted Garlic & Beef Dripping Butter (VEG) 5.5
- Crushed New Potatoes (V) 4.5**
- White Slaw (V) 3.5**



PUDDINGS

- Orange Crème Brulee** - Lavender Shortbread (GF, VEG) 7.5
- Madeira Cake** – Spiced Pineapple, Coconut Chantilly, Passionfruit, Mango Sorbet (NUTS, V) 7.5
- White Chocolate Cheesecake** - Kentish Strawberries, Caraway Puff Pastry Shards(VEG) 8
- 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.

- Nutella Nirvana** - Nutella, Pretzel Pieces & Hazelnuts (VEG,NUTS) 10
- 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 & COFFEE

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 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) A (Allergen Available)