

## ALL DAY DINING MENU

### Nibbles

- Warm sea salt and black pepper bread, olive oil and balsamic vinegar £4.00  
Smoked almonds £4.00  
Roasted carrot and sunflower hummus, toasted curry chickpeas, crispy flatbreads £4.00  
Wasabi peas £4.00  
Spanish Gordal olives £4.00

### Starters

- Crispy slow cooked pork cheek croquettes, Kentish apple and chili jam, watercress £8.00  
Crispy salt and pepper squid, garlic aioli, rocket £8.00  
Foie Gras brulé pate, red onion jam, toasted brioche £8.95  
Spiced chicken tikka spring roll, coriander and lime yogurt £8.50  
Spiced cumin roasted tomato and lentil soup, lemon yogurt, toasted naan £7.00 (V)

### Mains

- Whistable Bay fish and chips, tartar sauce, triple chips, lemon, mushy peas £16.50 (FISH)  
White asparagus risotto, glazed with Cambozola cheese and truffle £15.00 (V)  
Pan seared Scottish calves liver, roasted garlic and parsley creamed potatoes, red onion jam, crispy onion rings, red wine jus £16.75  
Chargrilled 10oz 40 day dry ages Scottish ribeye steak, brandy and peppercorn butter, parmesan and truffle chunky chips £28.95  
Peterhead line caught cod, Italian caccitore tomato and red pepper stew, olives, butterbeans, basil oil, parmesan crumb £21.00  
Chart farm venison, redcurrant and wild mushroom stew, creamed potatoes, rosemary and garlic dumpling £23.00

### Sides

- Parmesan and truffle chunky chips £4.50 Skinny fries £3.00 Creamed potatoes £3.00 Crispy onion rings £4.00

### Desserts

- White chocolate and clementine artic roll, clementine gel, meringue £7.50  
French dark chocolate tart, pistachio ice cream £8.50  
Warm sticky toffee pudding, butterscotch sauce, vanilla ice cream £8.00  
Vegan and dairy free sorbet – mango, raspberry, lemon, blackcurrant £6.50 (GF)  
Affogato – Espresso coffee with a scoop of vanilla bean ice cream £5.50 (GF) (add your favourite liquor for £3.50)  
Selection of British cheeses – Kentish blue, black bomber cheddar, Somerset brie, apple chutney, grapes, biscuits £10.00

**Head Chef** Gareth Cox      **Restaurant Manager** Arman Ramos

*(Any food intolerances or allergens please speak to your server as we can provide information to suit your needs)*