



# À la Carte Menu

Served Monday – Saturday  
2 courses 24.95 3 courses 28.95

## Starters

### BREAD BOX

Selection of bread and burnt onion butter

### SPICED WHITEBAIT

Lemon Mayonnaise

### KING SCALLOPS

Celeriac, black truffle

### JERUSALEM ARTICHOKE VELOUTÉ

Artichoke crisp, sourdough

### SCOTCH EGG

Black pudding, leek, Bacon

## Mains

### MONKFISH

**SUPPLEMENT £2.95**

Potato dauphine, Hispi cabbage, Pancetta, Radishes

### FISH & CHIPS

Beer batter, tartar sauce

### SKATE WING

Caper butter sauce

### CANON OF LAMB

**SUPPLEMENT £4.95**

wild mushrooms, butternut squash puree, beetroot, cavolo nero, red wine sauce

### Confit pork belly

Beetroot, wild mushrooms, red wine sauce, purple sprout broccoli

### BEETROOT GNOCCHI

Butternut squash puree, samphire, beetroot, kale

## Sides

Potato dauphine

Mixed salad

Cavolo nero

Glazed carrots & celeriac

Hispi cabbage

All sides at **£3.45**

## Desserts

### BREAD & BUTTER PUDDING

Crème Anglaise, Vanilla Ice Cream

### CHOCOLATE & SALTED CARAMEL TART

Salted Caramel Ice Cream

### KENTISH CHEESE BOARD SUPPLEMENT £2.95

Selection of local cheese, crackers

### SELECTION OF SORBETS & ICE CREAMS

Please ask for today's selection

## Digestif

Dessert Wine - 125ml **£6.80**  
- Valentin Bianchi - Late Harvest Semillon 2013

Cockburn's Special Reserve – 50cl **£3.80**

Spirits & Liqueurs – see price list

Tea **£2.20**

Coffee **£2.50**

Liqueur coffee **£5.80**