



Dinner Menu

Starters

Pan Seared King Scallop & Crab Panna Cotta
Pea puree, caramelised pancetta crisp
£8.50

Island Chowder
Local catch in an Old England chowder
£7.50

Ham Hock & Game Terrine
Salad leaves, balsamic glaze
£7.50

Chicken Liver Parfait
Kentish apple jelly, Salad leaves
£7.50

Crispy Tempura Vegetables
Lightly battered seasonal vegetables, sweet chilli dipping sauce
£6.50

Mains

Crispy Chicken Ballantyne
Corn fed chicken, stuffed with Bay Tree herb farce, fondant potato
£15.50

Rib Eye Steak
Wild mushrooms, rocket salad, cherry vine tomatoes, double cooked chips
£24.00

Catch of the Day
Locally sourced fish, served with market vegetables
£16.50

Kentish Fisherman's Pie
Buttered seasonal vegetables
£11.95

Moroccan Root Vegetable Tagine
Seasonal root vegetables in a rich, gently spiced, tagine sauce, couscous
£12.95

Tuna Niçoise Salad
Local Tuna, beans, new potatoes, crispy salad leaves
£12.95



Dessert

Salted Caramel Pop Corn Parfait

Hot toffee sauce

£5.50

Summer Fruits

Ginger nut oat crumble, crème anglaise

£5.50

Lemon Possett

Sugared almond sable finger

£5.50

Cheesecake

Baked cheesecake slice, Cointreau jelly

£5.50

Kentish Cheeseboard

Canterbury Cheesemakers selection, biscuits

£8.50