



December Lunch menu 2018

Wednesday-Saturday

2 courses 15.95

3 courses 18.95

To start

Toasted homemade crumpets, poached egg, sautéed mushroom, crispy ham, grain mustard dressing

Grilled goats cheese, beetroot salad, pickled shallots, sherry vinegar & pumpkin seeds

Butternut squash & thyme soup, parmesan, croutons & truffle oil

Warm chorizo scotch egg with a soft centre, spiced apple ketchup

Prawns dressed in Marie Rose, smoked salmon, pickled cucumber & gem lettuce (+1.50 sup)

Chicken & ham terrine, piccalilli, watercress & toast

To follow

Thyme roasted supreme of chicken, potato terrine, sautéed sprouts with smoked bacon, carrot, bread sauce & chicken gravy

Slow cooked glazed Kentish pork belly, roasted new potatoes, buttered kale, crispy black pudding, apple puree, crackling, grain mustard pork sauce

Grilled Ramsgate plaice fillet, caper, lemon & herb butter, steamed kale & new potatoes (+£2 Sup)

Roasted fillet of hake, spiced potatoes with spinach, bhaji, roasted cauliflower, coconut curry sauce (+£3.00 sup)

Roasted butternut squash risotto, parmesan gremolata crumb

Cumin roasted squash with a spiced chickpea, lentil & vegetable curry, raita, coriander & shallot bhaji

Winter vegetable & lentil puff pastry Wellington, kale, smoky tomato sauce & grilled halloumi

To finish

Warm treacle tart, crème fraiche

Local Ashmore cheddar & Kentish blue cheese, celery, dried apricots, rosemary digestives

Gingerbread ice cream with warm poached pear & toasted almonds

Sticky toffee pudding, toffee sauce, vanilla ice cream

Warm banana cake, caramel sauce & vanilla ice cream

Rich chocolate mousse, chocolate sauce & rum & raisin ice cream

Spiced Kentish bramley apple & sultana crumble, vanilla ice cream

3 scoops of Kentish Taywells ice creams or sorbet

(ice creams - vanilla, rum & raisin, honeycomb, cobnut, pistachio)

(sorbet - passionfruit)

Extras

Marinated olives	3.00	Salt cod fritters, parsley mayo	3.50
Buttered new potatoes	3.00	Dressed mixed salad	3.00
Thyme roasted vegetables	3.00	Rosemary focaccia with oil & sherry vinegar	3.00
Chunky chips	3.00		

Some dishes available with a small supplement due to the cost of the ingredients

Menus are prepared using seasonal local produce from the Garden of England & the English Channel

A 10% service charge is only added to tables of 6+ & all tips go directly to the staff working

A la carte menu is also available, please ask if you would like to view it