



Evening set menu
 Wednesday & Thursday
 2 courses 19.00
 3 courses 24.00

To start

Roasted butternut squash veloute, truffle oil, parmesan

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

Smoked salmon, avocado puree, pickled fennel, crème fraiche

To follow

6 hour slow roasted pork belly, roasted new potatoes, braised carrot, apple, grain mustard sauce

Roast chicken supreme, potato terrine, carrot, bacon lardons, cavolo nero, roasted tomato sauce

Roast autumn squash risotto, crispy kale, garden herb gremolata crumb

Cumin roasted squash with a spiced chickpea & vegetable curry, fennel bhaji, raita & Indian pickle

To finish

Local Kentish blue & Ashmore cheddar, celery, grapes, rosemary digestives

Warm banana cake, vanilla ice cream, caramel sauce

Trio of Kentish Taywell's ice creams & sorbets

Ice cream: Madagascar vanilla, honeycomb, rum & raisin, pistachio or cobnut

Sorbets: passionfruit

Extras			
Marinated olives	3.50	Rosemary focaccia	3.00
Chunky chips	3.00	Buttered new potatoes	3.00
Dressed salad leaves	3.00	Thyme roasted carrots	3.00

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 10% service charge will be added to hotel guest's orders if they would like the bill added to their room



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