



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

**To start**

Caramelised French onion & thyme soup, croutes, Kentish Ashmore cheddar  
 Toasted homemade crumpets, poached egg, sautéed mushroom, crispy ham, mustard dressing  
 Crispy breaded whitebait, lemon mayonnaise

**To follow**

Roasted chicken supreme, thyme roasted onion, smoked cheddar, caramelised onion & bacon broth  
 Grilled local plaice, caper & lemon butter, new potatoes & spinach  
 Roasted butternut squash risotto, parmesan, 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  
 Apple and winter berry crumble, vanilla ice cream  
 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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