



SAMPLE EVENING SET MENU

Wednesday & Thursday

2 courses 19.00

3 courses 24.00

To start

Warm carrot & coconut soup, chilli oil

Goats cheese mousse, heirloom tomatoes, olive tapenade, glazed walnuts & basil gel

Crispy breaded whitebait, lemon mayonnaise

Chicken & duck terrine, pineapple chutney & sourdough croutes

To follow

Crispy chicken confit, roasted pepper, mixed bean tomato ragu, crispy courgette

Steamed mussels with shallot, wild fennel, garlic, white wine & cream with warm focaccia

Pan fried English halloumi, with spiced potato, chickpea, lentil & vegetable curry, fennel bhaji, raita, toasted almonds

Sage, pea & bean risotto, crispy poached egg, parmesan & pine nuts

To finish

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

Warm banana cake, honeycomb ice cream, caramel sauce

Vanilla panna cotta with a sweet balsamic compote made from locally grown strawberries

Trio of Kentish Taywell's ice creams & sorbets

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

Sorbet: passionfruit, blood orange, raspberry

Extras

Marinated olives 3.50 Rosemary focaccia 3.00

Skin-on fries 3.00 Buttered new potatoes 3.00

Dressed salad leaves 3.00

All food is prepared & cooked to order so at peak times may take longer than anticipated.

Please let us know prior to ordering of any dietary requirements & allergens you have.

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

A 10% service charge is 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.