

The Dining Room



While you wait

Balsamic onions
Norcellara olives
Pan fried chorizo
Marinated anchovies
Piquillo peppers
£3 each

Salads

Godstone chicken
Caesar **£8/15**
Parmesan, croutons, anchovies

Heritage tomato and buffalo
mozzarella (v) **£8/15**
Rocket, aged balsamic

Avocado, balsamic onion and
roasted pepper (ve) **£8/14**
Sauté potato, watercress

To Start or Share

All served with our freshly baked breads

John Ross Jnr. Scottish smoked salmon **£10/18**
Caper, lemon, shallots

Homemade soup of the day (v) **£6**

White Lake Driftwood goats cheese
and beetroot (v) **£8/16**
Tomato chutney

White Lake's home is set at Bagborough Farm in Pylle, Somerset. The milk they use to create their wonderful goats cheese comes from their own herd of Toggenburg, British Alpine and Seenen goats.

Middle Whiteback ham hock terrine **£8**
Piccalilli, ciabatta crisps

Our pork is reared in apple orchards in Somerset where they are partly fed on apples to give the meat its distinct and succulent flavour.

Honey roasted figs **£8**
Using honey from our own bees, Kentish Blue and beetroot

Pacific smoked trout **£11**
Kohlrabi

Main Courses

Roast chicken breast £16 Garlic and cream potato cake, leeks, red wine jus	Apple fed West Country pork belly £20 Creamed potato, black pudding, apple purée
Crab and prawn linguini £16 Red chilli, crème fraîche, lime	Chalk stream trout £18 Samphire, crushed new potatoes, cockle and chorizo broth
Welsh lamb hotpot £17	Wild mushroom and pearl barley risotto (v) £15 Crispy kale, poached egg

Hand Picked Favourites

Hand Picked gourmet burger **£15**

Grilled bacon, Red Leicester, beef tomato, dill pickle, red onion marmalade, hand cut chips

The beef is selected and produced from cattle which have been fed on natural grass-based diets that produce our very own exclusive burger, using only the finest cuts - fillet, sirloin and rib.

Curious Brew battered fish and chips **£16**

Minted peas, chunky chips, lemon, tartare sauce

35 day aged fillet of beef- approx.: 224g **£35**

We source our beef from Donald Russell, Scotland's finest butcher. They say: always grass-fed. Always traditionally matured. Always hand cut. Because nothing else will do.

From the Grill

Steaks are served with hand cut chips, blushed vine tomatoes, grilled flat mushroom.

35 day dry aged Ribeye steak approx.: 224g **£24**

35 day dry aged sirloin steak approx.: 224g **£28**

Steak Sauces **£1.5 each**

Béarnaise
Peppercorn
Mushroom

Brixham Bay seabass **£24**

Lemon, fennel, new potatoes, parsley butter, seasonal greens

An optional service charge of 10% will be added to your bill.

Guests staying on our dinner, bed and breakfast rate have an allocation of £35 per person towards dinner (excludes beverages).

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.

A Potted History

Brandshatch Place dates back to 1806 when it was built by the Duke of Norfolk as his private residence. It remained a private home until 1977 when the new owners, business associates Frederick Arthur Hood, Mel Taylor and Mary Bennett converted it into a country club following significant restoration.

At that time, the hotel offered just 13 bedrooms until 1982 when banqueting facilities were added along with additional bedrooms and a squash club which was available exclusively to private members. The club rapidly grew a reputation for offering some of the most prestigious leisure and dining experiences in Kent.

Today, under the ownership and management of country house hotel group Hand Picked Hotels, the hotel offers 38 contemporary bedrooms and an extensive health club and spa, yet dining still remains at the very heart of the Brandshatch Place experience. The Dining Room is a light, bright and welcoming restaurant in which to enjoy wholesome, honest British food - with a focus on seasonality and provenance - and an impressive selection of wine. Take a moment to browse our selection or ask our service team for their recommendations.

Sides

Carrots with star anise
Buttered seasonal vegetables
Curious Brew beer battered onion rings
Sea salted hand cut chips
Brandshatch Place "house" salad
Creamed potato
£3.5 each