



THE HERBALIST

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PLAN A PARTY AT THE HERBALIST

“Step out of the everyday”



Welcome to The Herbalist, a place where great food meets a great time and your new central social hub. We make no apologies for loving fresh and vibrant cuisine, so our chefs cook it in our open kitchen for all to see – a little bit of theatre to go with your dinner.

The open plan bar & dining room is no stranger to craft either, boasting a fine selection of keg and cask beers, tank beer delivered directly into the copper tank every week, a sumptuous wine list and boutique selection of spirits.

MENU I

Available Monday to Friday, Lunch, Dinner
& Sunday from 4pm

2 courses for £22 per person

3 courses for £28 per person

Whilst you wait

Selection of freshly baked bread, olive oil, balsamic

Starters

Soup of the day, crusty bread (v, gf)

Sweet chilli chicken wings, raw Asian slaw, tomato & chilli jam, sesame seeds

Vegan nachos, black eyed beans, red pepper salsa, guacamole, pickled jalapeno peppers, vegan cheese (vegan)

Mains

Jerk chicken thigh kebab, lime yogurt, cucumber & lime salad, flat bread & skin on fries

Traditional fish & chips, mushy peas, tartar sauce & lemon

Vegan Buddha bowl, pineapple, heritage tomatoes, harissa hummus, organic quinoa, avocado, cashews (v, gf)

Sunday Roast

Traditional sirloin of English beef, English glazed Gammon, leg of lamb, Nut roast (v)

infused with garlic & rosemary, roast potatoes, Yorkshire pudding, seasonal vegetables & gravy

**Only available on Sunday's from 4pm*

Desserts

Sticky toffee pudding, butterscotch sauce, honeycomb ice cream

Selection of Callestick Farm dairy ice creams (gf)

Lemon curd sponge, raspberry, Italian meringue

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. In order to be able to take advantage of the best of what's in season the menu is subjected to changes. (gf)- dishes can be made gluten free friendly.

MENU 2

Available Monday to Saturday, Lunch, Dinner
& Sunday from 4pm

2 courses for £26 per person

3 courses for £32 per person

Whilst you wait

Selection of freshly baked bread, olive oil, balsamic & olives

Starters

Beef brisket croquettes, chipotle mayonnaise, pickled pepper salad

Crispy garlic & coriander squid, rocket, soy & ginger dressing

Grilled halloumi salad, avocado, orange, mint, cherry tomato pomegranate dressing, hazelnuts (Vegan)

Mains

Aberdeen Angus beef burger, smoked cheddar, streaky bacon, bbq sauce, coleslaw, chips, salad

Rye Bay seabass fillet, Kentish new potatoes, Kalamata olives, tenderstem broccoli, lime butter, caper berries

'Not only for' vegan Thai red curry, jackfruit, baby corn, bean sprouts, mange tout, lemongrass jasmine rice

Sunday Roast

Traditional sirloin of English beef, English glazed Gammon, leg of lamb, Polenta nut roast (v)

infused with garlic & rosemary, roast potatoes, Yorkshire pudding, seasonal vegetables & gravy

**Only available on Sunday's from 4pm*

Desserts

Chocolate Brownie, Honeycomb, cherry ice cream

Sticky toffee pudding Sundae, vanilla ice cream, toffee sauce, Chantilly cream

Seasonal crème brulee, shortbread

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MENU 3

Available Monday to Saturday, Lunch & Dinner

2 courses for £33 per person

3 courses for £40 per person

Pre order required 1 week prior to the event for all guests

Whilst you wait

Selection of freshly baked bread, olive oil, balsamic & olives

Starters

Seared king scallops, heritage tomato, black olive tapenade, lemon dressing (gf)

Korean bbq ribs, kimchi, Asian slaw

Grilled red prawns, chimichurri, pineapple & radish salad (gf)

Mains

35 day aged 10oz English ribeye, vine tomatoes, flat mushroom, watercress, chips / fries / sweet potato fries (gf)

Rack of English lamb, gratin Dauphinois, ratatouille, bobby beans, aged balsamic jus

Rye Bay brill fillet, handpicked crab risotto, spinach, mango & coriander salsa (gf)

Desserts

Chocolate fondant, Morello cherry ice cream

Pineapple carpaccio, mango sorbet, kiwi & mango salsa, coconut crumb (gf, df)

Selection of English & continental cheeses, grapes, quince jelly, biscuits, celery

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CHILDREN'S MENU

Starters:

Toddlers £2.50/ Children up to 12 years £3.50

Garlic & cheese flatbread (v)

Soup of the day & bread (v)

Organic quinoa, orange & feta cheese salad (v)

Mains:

Toddlers £4 / Children up to 12 years £6

Margherita – cherry tomato & mozzarella (v)

The little Herbalist – ham & mushroom

Gluten free linguini, tomato & basil sauce (v)

Traditional fish & chips, mushy peas, lemon & tartar sauce

Aberdeen Angus beef burger, chips, salad

Sunday roast available every Sunday: Beef, pork or gammon

Desserts:

Toddlers £2/ Children up to 12 years £4

Cheddar cheese, biscuits, grapes

Chocolate brownie, vanilla ice cream

Seasonal crumble, strawberry ice cream

Pip Organic fruit & vegetable rainbow lolly (v)

Selections of Callestick Farm ice cream, choose from: chocolate, vanilla, strawberry

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BUFFET MENU

Available from 10 guests

Selection to choose from:

Greek platter, hummus, tzatziki & crudités (gf)
Chilli ginger & coriander risotto fritters, lime coconut yogurt (gf, df)

Vegetable spring rolls
Breaded Brie, chutney
Organic quinoa, pineapple & chimichurri (gf,df)

Mini fish & chips
Haddock, dill & caper mini fish cake
Smoked salmon blinis
Salt Chilli squid, soya & lime (gf,df)
Seared king scallops, tomato salsa (gf, df) - sup £1.00

Spicy honey & mustard chipolatas
Baby pork ribs, BBQ sauce (gf)
Korean chicken wings (gf)
Yorkshire pudding, rare roast beef & horseradish
Mini beef burger (gf)

Selection of scones, clotted cream, preserve
Lemon, lime & orange cake (df)
Chocolate brownie (df)
Macaroons (gf)
Wookey hole Cheddar, fruit chutney, savoury biscuits (gf)

Selection of sandwiches
Selection of sourdough wood fired pizzas

Choose 7 items for £18
10 items for £23

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AFTERNOON TEA MENU

The Herbalist Afternoon Tea £20 per person

Selection of finger sandwiches:
Kentish ham & English mustard,
free range egg mayonnaise & watercress,
Scottish smoked salmon & lime crème fraiche,
cucumber & cream cheese.

Traditional plain & fruit scones, Tiptree jam, Cornish clotted
cream,
Lemon, lime & orange cake,
strawberry tart, chocolate muffin, macaroon

Unlimited Tea and Filtered Coffee

Prosecco Afternoon Tea £26 per person

A glass of Valdobbiadene Prosecco Superiore Brut NV

Selection of finger sandwiches:
Kentish ham & English mustard,
free range egg mayonnaise & watercress,
Scottish smoked salmon & lime crème fraiche,
cucumber & cream cheese.

Traditional plain & fruit scones, Tiptree jam, Cornish clotted
cream,
Lemon, lime & orange cake,
strawberry tart, chocolate muffin, macaroon

Unlimited tea and filtered coffee

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PACKAGES

Buffet with unlimited coffee

7 buffet options
unlimited tea and filtered coffee
£21.00 per person

Buffet with unlimited coffee

10 buffet options
unlimited tea and filtered coffee
£25.00 per person

Buffet with arrival drink

a choice of draft beer, soft drink or 175ml wine
7 buffet options
unlimited tea and filtered coffee
£26.00 per person

Buffet with arrival drink

a choice of draft beer, soft drink or 175ml wine
10 buffet options
unlimited tea and filtered coffee
£28.00 per person

INFORMAL PACKAGE

Served from the bar for £14.95 per person

Includes:

Glass of Prosecco
½ a Wood fired sourdough pizza
Seasonal platters to share

Quattro stagioni

Kentish ham, mushroom, olives, artichokes, tomato sauce, mozzarella

The herbalist fired up

Piri piri chicken, spicy Nduja, garlic, artichoke, roquito peppers, thyme

Margherita (v)

Cherry tomato, mozzarella, basil

The herbalist's vegan patch

Jackfruit, vegan mozzarella, roquito peppers, pea & broad beans

British shores fish platter – Severn & Wye smoked salmon, king prawns, crispy squid, spiced whitebait, pickled herring, chipotle mayonnaise, avocado, chilli, pineapple salad, crusty bread

Herbalist smokehouse board – BBQ glazed ribs, hot & spicy wings, beef brisket croquette, onion rings, sweetcorn salsa, pickles, coleslaw, BBQ beans, salad

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COME FOR A MEAL, STAY FOR THE PARTY

Available on Friday and Saturday nights

Enjoy our set menu plus FREE entry followed by a Chapel Down sparkling wine at Junipers

2 courses for £25 per person

3 courses for £30 per person

Starters

Crispy garlic & coriander squid

Beef brisket croquettes, chipotle mayonnaise, pickled pepper salad

Grilled halloumi salad, avocado, orange, mint, cherry tomato, pomegranate dressing, hazelnuts

Mains

Kentish lamb rump, pistachio crumb, jersey royals, local asparagus, balsamic & mint jus

King prawn linguini, cherry tomato, leek, rocket, ginger, chilli, garlic

Jerk chicken thigh kebab, lime yogurt, cucumber & lime salad, flat bread & skin on fries

Desserts

Seasonal crème brûlée, shortbread (G.F)

Lemon curd sponge, raspberry, Italian meringue

Chocolate brownie Sundae, vanilla ice cream, chocolate sauce, Chantilly cream

GOD VIBES & EXTRAORDINARY GINS & COCKTAILS

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