



SAMPLE MENU

Finger Food & Sharers

- Woodfired flatbread - Garlic & rosemary (VG) 4.5 • Caramelised onion & mozzarella 5.5 • Nigella seeds, sumac, cheese (VG) 5
 Freshly baked bread, olive oil, balsamic (VG) 4 • Hickory smoked nuts (VG) 4
 Harissa hummus, flat bread (VG) 4.5 • Sweet Sicilian olives (GF) (VG) 4.5
- Shell on King prawns, chipotle mayonnaise (GF) 6 • Crispy banana blossom (VG) 4.5 • Halloumi fries (V) 5.5
 Beetroot-cured salmon, candied beetroot 6 • Fig & cobnut salad (GF) (VG) 5
 Smoked haddock, salmon & cheddar fishcake 6 • Paddock Wood chorizo 5.5
 Truffle ham, fig, pickle 6 • Romney Marsh lamb koftas, mint, feta, yogurt 6

Starters

- Roasted butternut squash & sage soup, *crusty bread* (VG) • 6.5
 Halloumi fries, *harissa hummus*, *Bang Bang sauce*, *woodfired garlic flatbread* (V) • 7.5
 Seared King scallops, *roasted sweet potato*, *pomegranate salsa* (GF) • 12 / bigger 19 (with salad)
 Golden Cross goat cheese salad, *figs*, *beetroot*, *local cobnuts*, *mint*, *aged balsamic* (GF) (V) • 8 / bigger 13.5
 Plant-based Doner kebab, *pickled red cabbage*, *coriander*, *chipotle mayonnaise* (VG) • 7.5 / bigger 13.5 (with fries)
 Marden pigeon salad, *pickled pumpkin*, *Staplehurst blue*, *rocket*, *juniper vinaigrette* • 8 / bigger 14
 Smoked haddock, salmon & cheddar fish cake, *hollandaise sauce* • 8.5 / bigger 15 (with fries)
 West Malling truffle ham, *duck fried egg*, *wild mushroom*, *curly kale*, *chimichurri* (GF) • 9
 Beetroot-cured Scottish salmon, *candied beetroot*, *capers berry*, *wasabi mayonnaise* (GF) • 8.5

Sunday Roasts served from 12pm until 5pm or until it's gone

- All served with roast potatoes, Yorkshire pudding, seasonal vegetables & gravy*
- Traditional sirloin of English beef • 17 | rosemary infused Leg of English lamb • 16 | English pork loin • 15
 Roast platter • 18 | Nut Roast (VG) • 13

Mains

- English grilled steak – served with, *vine tomato*, *flat mushroom*, *watercress*, *chips / fries / sweet potato fries* (+£1)
 35-day aged 10oz ribeye • 25 | 21-day aged 8oz fillet 30 | Surf & Turf – add king prawns • 4
Peppercorn sauce • 2 | *blue cheese sauce* • 2 | *garlic & parsley butter* • 1
- Traditional fish & chips, *mushy peas*, *tartare sauce*, *lemon* • 15.5 (banana blossom VG available • 13)
 Organic quinoa burger, *bean*, *plant-based "meat"*, *vegan cheese*, *chilli & coriander coconut yoghurt*, *chips* (VG) • 14.5
 Rye Bay seabass fillet, *roasted pumpkin & chorizo risotto*, *pickled radish salad* (GF) • 20
 Steak, mushroom & ale pie, *Kentish new potato*, *autumn vegetables*, *gravy* • 15
 Marden wild duck breast, *roasted Jerusalem artichoke*, *cavolo nero*, *wild mushroom*, *port & berry sauce* (GF) • 20
 King prawn linguine, *coriander*, *garlic*, *chilli*, *ginger*, *cherry tomato* • 16.5 (GF available on request)
 Power bowl, *organic quinoa*, *heritage cauliflower*, *pickled red cabbage*, *avocado*, *pineapple*, *cashew nuts*, *Bang Bang sauce* (VG) • 13
add plant-based "meat" • 2 | *chicken breast* • 3 | *King prawns* • 4 | *beef steak* • 5
- Romney Marsh spicy lamb burger, *barrel aged feta & mint yoghurt*, *cucumber*, *chips*, *coleslaw* • 15.5 – double it up 4.5
 Spicy chicken kebab, *skin on fries*, *chipotle mayonnaise*, *autumn slaw*, *woodfired garlic flatbread* • 16
 Mac 'n' cheese, *heritage cauliflower*, *Twineham parmesan*, *rocket*, *truffle oil* (VG available on request) • 14

Salads, greens & tatties • 4

- Chips • Skin on fries • Sweet potato fries (+£1)
 Wild mushroom & tarragon (GF)
 Heritage beetroot & cobnut salad (GF)
 Rocket, parmesan & truffle oil (GF)

Sauces • 1

- Sweet chilli sauce (VG) • Hollandaise sauce
 Korean BBQ (VG) • Wasabi mayo
 Coleslaw • Bang Bang sauce (VG)

Woodfired artisan sourdough pizza

OUR OWN

On Fire - *spicy Tenterden nduja, smoked beef brisket, roquito pepper, mozzarella, garlic* • 14

By the Sea - *King prawns, anchovies, corn, chilli, rocket, avocado* • 15

The Vegan Patch - *plant-based, roasted pumpkin, wild mushroom, caramelised onion, tomato, sheese cheese, tarragon (VG)* • 12

The Korean Piggy - *Korean pulled pork, BBQ sauce, chilli, pickled ginger, pineapple, mozzarella, rocket* • 13

The Fancy Goat - *Golden Cross goat cheese, figs, beetroot, caramelised onion, rocket, aged balsamic (V)* • 12

CLASSICS

Margherita - *mozzarella, plum tomato sauce, basil (V)* • 10

Quattro Stagioni - *West Malling ham, artichokes, mushrooms, olives, mozzarella, plum tomato sauce, rocket* • 13

Pepperoni - *pepperoni, mozzarella, plum tomato sauce, basil* • 12

Hawaiian - *West Malling cured ham, pineapple, mozzarella, plum tomato sauce, basil* • 11

Calzone - *salami, sausage, mushroom, onion, mozzarella, plum tomato sauce, oregano* • 13

Quattro Formaggi - *mozzarella, Kentish blue, Twineham parmesan, Ashmore cheddar, oregano* • 12

EXTRAS

King prawns, spicy Tenterden nduja, Korean pulled pork, smoked beef brisket, pepperoni, West Malling ham • 2

Plant-based "meat", mozzarella, vegan cheese, avocado, artichoke, anchovies • 1

Mushroom, corn, Kalamata olives, red onion, pineapple, Roquito peppers, pumpkin • 0.5

Puddings

Kentish apple & Victoria plum crumble, custard • 7

Pistachio crème brûlée, shortbread biscuit • 6.5

Waffle & caramelised banana, caramel sauce, pomegranate sorbet • 7

Dark chocolate brownie, butterscotch & pecan ice cream • 7.5

Sticky toffee pudding, vanilla bean ice cream, toffee sauce • 7 (VG available on request)

Selection of Callestick Farm Cornish fruit sorbets, blood orange, lemon, pomegranate, mango (GF) • 7

Selection of Callestick Farm Cornish dairy ice creams, chocolate, vanilla, honeycomb, strawberry (GF) • 7

Selection of vegan ice creams, strawberry & yuzu, chocolate & orange blossom, vanilla bean (VG) • 7.5

British cheeses, grapes, quince jelly, celery & biscuits • 2.5 per piece

Somerset Brie, Canterbury Ashmore cheddar, Staplehurst blue, Golden Cross goat cheese

ILLY Coffee

Americano | Decaffeinated Americano | Single Espresso | Macchiato • 2.75

Café Latte | Cappuccino | Hot Chocolate | Mocha | Double Espresso | Flat White • 3.5

Flavoured Latte | vanilla, caramel • 3.75

Amaretto Latte | Irish, French, Calypso, Jamaican coffee • 6.5

Natural Teas & Superblends from Twining's

English Breakfast | Peppermint | Earl Grey | English Breakfast (decaf)

Turmeric & Orange | Matcha, Green Tea with Lime | Blackcurrant, Rosemary & Honey • 3

Please note game dishes may contain shot lead

Before you order, please inform a member of staff if you have a food allergy or intolerance

GF – dishes can be made gluten free friendly, not 100% gluten free, VG - vegan dishes, V - vegetarian dishes

**A discretionary 10% service charge will be added to your bill
100% of the service charge is shared equally with the team at the pub**

