



## ♥ VALENTINE'S DAY SAMPLE MENU ♥

### Finger Food & Sharers

- Woodfired flat bread - 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 mayo (GF) 6 • Crispy banana blossom (VG) 4.5 • Halloumi fries (V) 5.5  
Cured trout & 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 • Mini pork pies & pickles 6

### Starters

- Roasted beetroot & orange soup, *crusty bread* (VG) • 6.5 ♥  
Baked Camembert, *candied nuts & cranberries, fruit chutney, bread sticks* • 8.5  
Seared King scallops, *roasted sweet potato, passion fruit vinaigrette* (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)  
Grilled shell on red prawns, *pineapple & pomegranate salsa* (GF) • 11 ♥  
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  
Beef carpaccio, *Venetian salad, artichoke, beetroot, pine nuts, truffle oil* (GF) • 10 ♥

### 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 - half lobster 14  
*Peppercorn sauce* • 2 | *blue cheese sauce* • 2 | *garlic & parsley butter* • 1  
Burata & black truffle ravioli heart shape, *wild rocket & Twineham Grange parmesan* (V) 16 ♥  
Traditional fish & chips, *mushy peas, tartare sauce, lemon* • 15.5 (VG available on request • 13)  
Organic quinoa burger, *plant-based Doner, vegan cheese, chilli & coriander coconut yoghurt, chips* (VG) • 14.5  
Rye Bay seabass fillet, *roasted beetroot & chorizo risotto, pickled radish salad* (GF) • 20 ♥  
Marden wild duck breast, *roasted celeriac, purple sprouting broccoli, rhubarb chutney & berry sauce* (GF) • 21 ♥  
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 Doner* • 2 | *chicken breast* • 3 | *King prawns* • 4 | *beef steak* • 5  
Whole grilled lobster, *sweet potato fries, lime & coriander salad, Hollandaise sauce* (GF) • 35 / half 25 ♥  
Spicy chicken kebab, *skin on fries, chipotle mayo, winter slaw, woodfired garlic flat bread* • 16  
To share: 21 days matured chateaubriand, *Jerusalem artichoke gratin, wild mushroom, confit shallots, café de Paris butter sauce/peppercorn sauce/blue cheese sauce* (GF) • 55 ♥

#### 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)

Wood-fired artisan sourdough pizza

## OUR OWN

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

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

The Vegan Patch – *plant-based Doner, 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, 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, plum tomato sauce, oregano* 12

## EXTRAS

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

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

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

## Puddings

Kentish apple & pear crumble, custard • 7

Raspberry crème brûlée, shortbread biscuit • 6.5 ♥

**Assiette gourmande to share:** *white chocolate & raspberry panacotta, macarons, passion fruit sorbet* (GF) • 15 ♥

Chocolate & rose tart, pomegranate sorbet • 8 ♥

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

## National Teas & Superblends from Twining's

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

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

## Plant-Based Latte (VG)

Original Chai | Maho Matcha | Golden Turmeric • 3.75

Please be aware game dishes may contain lead shot

*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 12.5% service charge will be added to your bill  
100% of the service charge is shared equally with the team**

