

MENU ONE

While you wait

Selection of freshly baked bread, olive oil, balsamic

Starters

Seasonal soup, crusty bread (VG)

Cured Hampshire chalk stream trout, candied beetroot, capers berry, wasabi mayonnaise (GF)

Marden pigeon salad, roasted pumpkin, Staplehurst blue, rocket, juniper vinaigrette

Mains

Vegan lasagne, puy lentils, butternut squash, sweet potato, aubergine, bell peppers, cocnut bechamel, salad, garlic bread (VG)

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

Spicy chicken thigh kebab, skin-on-fries, chipotle mayonnaise, winter slaw, woodfired garlic flatbread

Sunday Roast

(available on Sundays)

Traditional sirloin of English beef / pork loin / leg of lamb / nut roast (VG)
roast potatoes, Yorkshire pudding, seasonal vegetables, gravy

Desserts

Seasonal crème brûlée, shortbread biscuit

Dark chocolate brownie, butterscotch & pecan ice cream

Selection of Callestick Farm dairy ice creams & fruit sorbets (GF, VG available)

2 COURSES: £24 PER PERSON • 3 COURSES: £30 PER PERSON

Available all day Monday to Thursday | Sunday evening

Pre order required 7 days prior to the booking date

MENU TWO

While you wait

Selection of freshly baked bread, olive oil, balsamic

Starters

Plant-based Doner kebab, pickled red cabbage, coriander, Bang Bang sauce (VG)

Smoked haddock, salmon & cheddar fishcake, hollandaise sauce

West Malling truffle ham, duck fried egg, wild mushroom, curly kale, chimichurri

Mains

Organic quinoa burger, bean, plant-based "meat", vegan cheese, chilli & coriander coconut yoghurt, chips (VG)

King prawn linguine, coriander, garlic, chilli, ginger, cherry tomato

Steak, mushroom & ale pie, Kentish new potato, winter vegetables, gravy

Sunday Roast

(available on Sundays)

Traditional sirloin of English beef / pork loin / leg of lamb / nut roast (VG)
roast potatoes, Yorkshire pudding, seasonal vegetables, gravy

Desserts

Seasonal crumble, custard

Waffle & caramelised banana, caramel sauce, pomegranate sorbet

Sticky toffee pudding, vanilla bean ice cream, toffee sauce (VG available)

2 COURSES: £28 PER PERSON • 3 COURSES: £34 PER PERSON

Available all day every day

Pre order required 7 days prior to the booking date

MENU THREE

While you wait

Selection of freshly baked bread, olive oil, balsamic

Starters

Seared King scallops, heritage cauliflower, Paddock Wood chorizo (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

2 COURSES: £35 PER PERSON • 3 COURSES: £42 PER PERSON

Available all day every day

Pre order required 7 days prior to the booking date

CHILDREN'S MENU

Starters

TODDLERS £3 • CHILDREN UP TO 12 YEARS: £4

Garlic flatbread (V)

Soup of the day, bread (VG)

Hummus & vegetable sticks, garlic flatbread (VG)

Avocado, quinoa & orange salad (VF)

Main courses

TODDLERS £5 • CHILDREN UP TO 12 YEARS: £7

Chicken burger, melted cheese, salad, chips

Tomato linguine, mozzarella (V)

Traditional fish & chips, mushy peas, lemon, tartare sauce (V)

Chipolatas, chips, peas, gravy

Margherita pizza, mozzarella, tomato sauce (V)

Ham & cheese pizza, mozzarella, tomato sauce

Sunday roast available every Sunday: beef, lamb or pork

Puddings

TODDLERS £2 • CHILDREN UP TO 12 YEARS: £4

(not for mum or dad!)

Selection of Callestick ice cream & sorbets (VG available)

Cheddar cheese, biscuits, grapes, celery

Seasonal crumble, custard

Dark chocolate brownie, vanilla ice cream

Pip Organic fruit & vegetable rainbow lolly (VG)

AFTERNOON TEA MENU

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

Afternoon Tea with Fizz - £27 per person

A glass of Fitz English Sparkling 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

BUFFET MENU

Selection of sandwiches

Selection of pizzas

Greek platter, hummus, tzatziki, crudités (GF)

Chilli ginger & coriander risotto fritters, lime coconut yoghurt (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) - £1

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 (GF)

Chocolate brownie (DF)

Macaroons (GF)

Wookey hole Cheddar, fruit chutney, savoury biscuits (GF)

10 ITEMS FOR £23 PER PERSON

Extra items £3.50 each

Add a selection of three canapes - meat, fish & veggie (£5 per person)

BUFFET PACKAGES

Buffet

10 buffet items

Unlimited tea and filtered coffee

£28 PER PERSON

Celebration

10 buffet items

Glass of Fitz on arrival / non-alcoholic alternative, or 175ml house wine

Unlimited tea and filtered coffee

£30 PER PERSON

Available Monday to Friday afternoon | Sunday from 5pm

TO BOOK OR FOR ANY OTHER ENQUIRIES PLEASE CONTACT OUR EVENTS TEAM:



01732 920430



eventstribes@elitepubs.com

Some of our dishes may contain or have been in contact with nuts. Games dishes may contain lead shot. Please let your server know of any allergies or dietary requirements. In order to take advantage of the best of what's in season the menu is subject to change. All capacities based on a minimum spend. T&C's apply.

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

A discretionary 12.5% service charge will be added to your pre-order.

