



## Father's Day Menu

### While you wait

Woodfired flatbread - Garlic & rosemary 5 • Caramelised onion & mozzarella 6 • Nigella seeds, sumac & sheese (VG) 5.5  
Freshly baked bread, olive oil, balsamic (VG) 4.5 • Hickory smoked nuts (VG) 4  
Harissa hummus & flatbread (VG) 4.5 • Sweet Sicilian olives (GF) (VG) 4.5

### Starters

Roasted red pepper & plum tomato soup, *crusty bread* (VG) • 7  
Seared King scallops, *pomegranate & pineapple salsa, pink grapefruit dressing* (GF) • 13 / bigger 20 (with salad)  
Plant-based pulled BBQ "pork" fajita, *avocado, cherry tomato, chilli & coriander coconut yoghurt* (VG) • 8 / bigger 14  
*add chicken breast* • 3.5 | *King prawns* • 4.5 | *beef steak* • 5.5  
Smoked haddock, salmon & cheddar fish cake, *hollandaise sauce* • 9 / bigger 15.5 (with fries)  
Turkish chicken wings, *ezme sauce, radish salad* (GF) • 8.5  
Crispy beef salad, *spring onion, chilli, sweet corn, bean sprouts, sesame seed, soy & lime dressing* (GF) • 10.5

### Father's Day Specials

Grilled red prawns, *chilli, coriander & lime butter, crusty bread* (GF) • 13  
Romney Marsh lamb shank, *apricot & cinnamon couscous, tenderstem broccoli, mint & Za'atar sauce* • 23  
Whole Rye Bay lemon sole, *Jersey Royals, pea, chorizo & samphire, radish salad, herbs butter* (GF) • 26  
Traditional English roast beef sirloin, *duck fat roasted potato, Yorkshire pudding, seasonal vegetables & gravy* • 18.5

### Mains

English grilled steak – *served with, vine tomato, flat mushroom, watercress, chips / fries / sweet potato fries (+£1)*  
35-day aged 10oz ribeye • 27 | 21-days aged 8oz fillet • 32 | Surf & Turf – *add king prawns* • 4  
*Peppercorn sauce* • 2.5 | *blue cheese sauce* • 2.5 | *garlic & parsley butter* • 1  
Traditional fish & chips, *mushy peas, tartare sauce, lemon* • 16 (VG available on request) • 13  
King prawn linguine, *coriander, garlic, chilli, ginger, cherry tomato* • 17.5 (GF available on request)  
Power bowl, *organic quinoa, hummus, avocado, pineapple, salad, cherry tomato, garlic & dill sauce* (VG) (GF) • 13.5  
*add plant-based pulled BBQ "pork"* • 2 | *chicken breast* • 3 | *King prawns* • 4 | *beef steak* • 5  
Aberdeen Angus beef burger, *crispy bacon, mature cheddar cheese, burger sauce, chips, salad, coleslaw* • 16.5  
Pea & shallots tortelloni, *tomato, spinach, Twineham parmesan* (VG available on request) • 15  
Souvlaki chicken kebab, *skin on fries, garlic & dill sauce, barrel aged feta salad, garlic flat bread* • 17

### Salads, greens & tatties

Chips • 5 Skin on fries • 5  
Sweet potato fries • 5.5  
Kentish new potatoes • 4.5 (GF)(VG)  
Tenderstem Broccoli • 4.5 (GF)(VG)  
Rocket & radish salad (GF)(VG)

### Sauces • 1

Homemade burger sauce • chipotle mayo  
Korean BBQ (VG) • Ezme sauce  
Coleslaw • Garlic & dill sauce

## Artisan Sourdough Pizza

### OUR OWN

The Fire - *spicy Tenterden nduja, lemon herbs chicken, roquito pepper, mozzarella, garlic* • 14

The Sea - *King prawns, anchovies, corn, chilli, coriander, avocado, mozzarella* • 15

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

The Vegan Patch – *Plant-based “meat”, aubergine, courgette, onion, tomato, sheese cheese, rocket (VG)* • 12

The Fancy Goat - *Golden Cross goat’s cheese, pea, broad beans, pomegranate, caramelised onion, rocket, aged balsamic (V)* • 12

### CLASSICS

Margherita - *mozzarella, plum tomato sauce, basil (V)* • 11

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

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

Hawaiian - *West Malling cured ham, pineapple, mozzarella, plum tomato sauce, basil* • 13

Calzone - *salami, sausage, mushroom, onion, mozzarella, plum tomato sauce, oregano* 14

Prosciutto – *prosciutto crudo, buffalo mozzarella, Twineham parmesan, rocket, garlic, oregano* 15

### EXTRAS

King prawns, spicy Tenterden nduja, Korean pulled pork, pepperoni, Tenterden ham • 2

Plant based “meat”, mozzarella, vegan cheese, avocado, artichoke, anchovies • 1

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

### Puddings

Kentish apple & rhubarb crumble, *clotted cream & rhubarb ice cream* • 7.5

Mango crème brûlée, *shortbread biscuit* • 7

New York style vegan cheesecake, *strawberry ice cream (VG)* • 8

Dark chocolate & mint tart, *amaretti cherry ice cream* • 8

Orange, lemon & lime cake, *berry coulis, lemon sorbet (GF)* • 7

Selection of Callestick Farm Cornish fruit sorbets, *raspberry, blackcurrant, lemon, mango (GF)* • 7

Selection of Callestick Farm Cornish dairy ice creams, *chocolate, vanilla, strawberry, amaretti cherry, rhubarb (GF)* • 7

Selection of vegan ice creams, *strawberry & yuzu, caramel, 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 | *Americano (decaf) | 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)

Maho Matcha | *Golden Turmeric* • 3.75

*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 teams**

