



DAILY MENU

Finger Food & Sharers

- Woodfired flatbread – Garlic & rosemary (VG) 5.5 • Caramelised onion & mozzarella 6.5 • Nigella seeds & cheese (VG) 5.5
 Freshly baked bread, olive oil, balsamic (VG) 4.5 • Hickory smoked nuts (VG) 4
 Piri piri hummus & flatbread (VG) 4.5 • Sweet Sicilian olives (GF)(VG) 5
- Shell on King prawns, chipotle mayo (GF) 6.5 • Crispy banana blossom (VG) 5
 Grilled baby gem & kale chimichurri (VG) 5 • Moules mariniere • 5.5 • Pigs in blankets • 6.5
 Mini pork pie & pickles 5.5 • Prosciutto & mozzarella croquettes 6 • Wild mushroom & tarragon (VG) • 5.5

Starters

- Crown Prince spiced pumpkin soup, toasted seeds, crusty bread (VG, GF) • 7.5
 Seared king scallops, wild mushroom, tarragon, Kentish cobnuts butter sauce (GF) • 13.5 / bigger 20 (with salad)
 Five spices wild duck bao bun*, cucumber, onions, Asian slaw, plum sauce • 9
 Crispy soft-shell crab, curly kale chimichurri, wasabi mayonnaise • 10
 Moroccan baked beetroot & lentil salad, edamame, pickled red cabbage, pineapple, mint & yoghurt dressing (V) • 8.5
 Baked Camembert, candied nuts & cranberries, festive chutney, ciabatta sticks • 10
 Classic moules mariniere, white wine, garlic, parsley, crusty bread • 9.5 / bigger 17 (with fries)

New Year's Eve Specials

- King prawn, scallops & smoked haddock bake, English mozzarella, crusty bread • 12
 Bedgebury Forest venison steak*, boulangère potato, cavolo nero, wild mushroom, juniper berry sauce • 24
 Wild seabass fillet, roast butternut squash, tenderstem broccoli, Prosecco butter sauce • 25
 Panettone bread & butter pudding, Jamaican rum & raisin ice cream • 7.5

Mains

- English grilled steak – served with, vine tomato, flat mushroom, watercress, chips / fries / sweet potato fries (+£1)
 35-day aged 10oz ribeye • 29 | 21-day aged 8oz fillet • 33 | Surf & Turf – add king prawns • 5
 Peppercorn sauce • 2.5 | garlic & parsley butter • 1.5 | blue cheese sauce • 2.5
 Traditional fish & chips, mushy peas, tartare sauce, lemon • 16 (VG available • 13)
 Plant-based “pulled pork” ciabatta, horseradish mayonnaise, watercress, skin-on fries (VG) • 14
 Game pie, venison, pigeon, wild boar, duck, juniper, roast potatoes & seasonal vegetable, gravy • 18
 Rye Bay cod fillet, pumpkin & sage tortellini, spinach, lemon butter sauce • 23
 King prawn linguine, coriander, garlic, chilli, ginger, leek, cherry tomato • 18 (GF available)
 Marden venison burger, blue cheese, streaky bacon, pickled beetroot, remoulade, chips • 17 / double it up 6
 Turkish style chicken kebab, skin-on fries, garlic sauce, pickled chilli salad, woodfired garlic flatbread • 18.5
 Vegan Vietnamese pho, marinated tofu, rice noodles, shiitake mushroom, pak choi, chilli, coriander (GF)(V) • 16
 | chicken breast • 4 | King prawns • 5 | beef steak • 6 | fried egg • 2
 Roast turkey, traditional stuffing, pigs in blankets, duck fat roasted potatoes, vegetables & gravy • 18

Salads, greens & tatties

- Roast potato (GF) 5
 Chips 5 • Skin on fries 5
 Sweet potato fries 5.5
 Fig & cobnuts salad (VG) 4.5

Sauces • 1.5

- Sweet chilli sauce (VG) • Chimichurri sauce
 Plum sauce (VG) • Remoulade
 Horseradish mayonnaise (VG)

Woodfired Artisan Sourdough Pizza OUR OWN

- Spicy Night at the Manor – pancetta, chipotle chicken, mushroom, roquito peppers, mozzarella, garlic, basil • 15
Poachers Beach - King prawns, mozzarella, anchovies, corn, chilli, coriander, avocado • 16
The Piggy Poacher - Korean pulled pork, BBQ sauce, chilli, pickled ginger, pineapple, mozzarella, coriander • 14
The Vegan Patch – Plant-based “meat”, butternut squash, celeriac, onion, roquito peppers, vegan cheese, tarragon, garlic (VG) • 13
The Fancy Goat – Goat’s cheese, mozzarella, figs, cobnuts, beetroot, mint, caramelised onion, aged balsamic (V) • 13

CLASSICS

- Margherita - mozzarella, plum tomato sauce, basil (V) • 12
Quattro Stagioni – Tenderden ham, artichokes, mushrooms, olives, mozzarella, plum tomato sauce, basil • 14
Hawaiian - Tenderden ham, pineapple, mozzarella, plum tomato sauce, basil • 13
Pepperoni - pepperoni, mozzarella, plum tomato sauce, basil • 14
Calzone – pepperoni, sausage, mushroom, onion, mozzarella, plum tomato sauce • 15
Sloppy Giuseppe – beef brisket, spicy nduja, buffalo mozzarella, roquito peppers, garlic, oregano • 16

EXTRAS

- King prawns, spicy nduja, Korean pulled pork, chipotle chicken, pepperoni, Tenderden ham, beef brisket • 2.5
Plant-based “meat”, mozzarella, vegan cheese, avocado, artichoke, anchovies, buffalo mozzarella, figs • 1.5
Mushroom, corn, Kalamata olives, red onion, pineapple, roquito peppers, butternut squash, celeriac • 1

Puddings

- Kentish apple, pear & cinnamon crumble, satsuma & custard • 8
Pistachio crème brûlée, festive shortbread • 7.5
Salted caramel chocolate brownie, mince pie ice cream • 8.5
Traditional Christmas pudding, red currants, brandy sauce • 7
Vegan Kentish apple tart Tatin, pomegranate sorbet • 8
Selection of Callestick Farm Cornish fruit sorbets, blood orange, lemon, pomegranate, mango, elderflower (GF) • 7.5
Selection of Callestick Farm Cornish dairy ice creams, chocolate, vanilla, strawberry, honeycomb (GF) • 7.5
Selection of vegan ice creams, strawberry, chocolate, vanilla bean (VG) • 8
British cheeses, grapes, quince jelly, celery & biscuits • 3 per piece
Somerset Brie, Canterbury Ashmore cheddar, Golden Cross goat’s 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 • 6.6

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

Plant-Based Latte (VG)

- Original Chai | 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-friendly, not 100% gluten-free, VG - vegan dishes, V - vegetarian dishes
The game meat may contain lead shot

A discretionary 12.5% service charge will be added to your bill
100% of the service charge is shared equally with the team at The Poacher & Partridge

