

☀️ Mother's Day Menu ☀️

Sunday 10th March

3 courses: £36 per person (12pm-6.30pm) / £30 per person (6.30pm-8.30pm)
Children over 12: 3 courses £20

£10 deposit per person required at booking stage

Nibbles

Wood-fired flatbread - Garlic & rosemary (VG) 6 • Caramelised onion & mozzarella 7
Freshly baked bread, olive oil, balsamic (VG) 5 • Chilli & lime nuts (VG) 4
Pea & mint hummus & flatbread (VG) 5 • Sweet Sicilian olives (GF, VG) 5.5

Starters

Spring pea, leek & watercress soup, freshly baked bread (GF/VG)
Seared Rye Bay scallops, crispy pork belly, apple, wild garlic pesto *
(£3 supplement for starter / £6 supplement for main course)
Coriander & ginger cured Chalk Stream trout, heritage beetroot salad, Aleppo peppers cream fraiche
Goat's curd salad, baby gem, spring pea, rhubarb, crispy broad beans (V/VGA)*
Paddock Wood pork & wild garlic kofta, piccalilli, pita bread *
Roasted shiitake mushroom, pea & mint hummus, fennel & pomegranate salad (VG)
Chicken liver & aged Port pate, apple & rhubarb chutney, crusty ciabatta

Main course size available for dishes displaying *

Traditional Roasts

All served with roast potatoes, Yorkshire pudding, seasonal vegetables & gravy

Sirloin of beef | Leg of lamb | Roast platter | Plant-based roast "beef", roast potatoes, seasonal vegetables & gravy (VG)

Mains & Pizza's

35 days matured ribeye steak, Anna potato, roasted salsify, purple sprouting broccoli, Diane sauce (GF) - £5 supp
Lime & garlic marinated salmon kebab, skin on fries, wood fired flat bread, Sriracha aioli, Thai salad
Chicken Souvlaki pizza, barrel aged fetta, Kalamata olives, onion, tzatziki, pickled chilli, tomato, oregano
Pea & broad beans ravioli, spinach & radish salad, wild garlic pesto (VG)
Rye Bay seabass fillet, Jersey Royals, purple sprouting broccoli, mousseline sauce
Moroccan style lamb pizza, haloumi, sumac roasted cauliflower, spring onion, pomegranate, coriander
Free range chicken supreme, Tenderden nduja risotto, Twineham parmesan, rocket & radish salad
Salt baked celeriac steak, grilled baby gem, roasted chestnut mushroom, cherry tomato, garlic butter (V/VGA)
Quattro Stagioni pizza, Kentish ham, artichokes, mushrooms, olives, mozzarella, plum tomato sauce, basil

Puddings & cheese

Amaretto crème brûlée, lemon shortbread (GF)
Kentish apple & rhubarb crumble, sea salted caramel & rhubarb ice cream
Chocolate truffle cake, butterscotch brittle ice cream (VGA)
Lemon panna cotta tart, elderflower sorbet
Sticky toffee pudding, toffee apple ice cream
Selection of Callestick farm ice cream & sorbets,
Ice cream - Strawberry, clotted cream vanilla, chocolate, honeycomb, salted caramel & rhubarb, toffee apple
Sorbet - lemon, raspberry, mango, blood orange, elderflower
Selection of vegan ice creams, strawberry, chocolate, vanilla bean
Kentish and Sussex cheeses, grapes, quince jelly, celery & biscuits
Bowyers Brie, Canterbury Ashmore cheddar, Staplehurst blue - £3 supplement

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, V - vegetarian dishes, VG - vegan dishes

DESPITE OUR BEST EFFORTS, DUE TO THE NATURE OF OUR KITCHENS, WE ARE UNABLE TO GUARANTEE THAT OUR DISHES ARE FREE FROM ANY ALLERGEN

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

Mother's Day Children's Menu

3 courses £13 / 2 courses £10

Starters

- Garlic & mozzarella flat bread (V)
- Plum tomato soup & bread (V)
- Organic quinoa salad, cucumber & crispy broad beans (V)
- Humus & vegetable sticks (V)

Mains

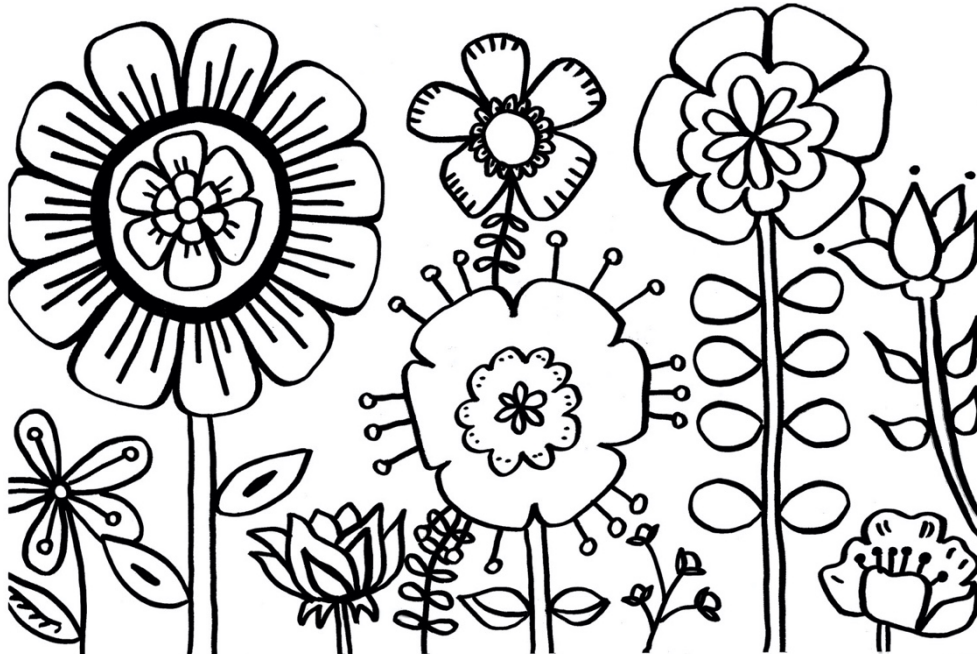
- English chicken burger, cheese, salad & chips
- Tomato & cheese pasta (V)
- Traditional fish & chips, mushy peas, lemon & tartar sauce
- Kentish pork sausage, mashed potato, purple sprouting broccoli & gravy
- Ham & mushroom pizza
- Tomato & mozzarella pizza (V)
- Roast beef or lamb with all the trimmings

Yummy puddings

- Selection of Callestick Farm ice cream, choose from: chocolate, vanilla, or strawberry
- Cheddar cheese, biscuits, grapes
- Apple & rhubarb crumble & vanilla ice cream
- Chocolate brownie & strawberry ice cream

Cold Drinks

- Pip organic juice – strawberry & blackcurrant 3
- Pip Organic smoothie – pineapple & mango, strawberry, banana & purple carrot • 3
- Frobisher's juice orange, apple, pineapple, cranberry • 3.5
- Frobisher's Fusion apple & raspberry, apple & mango, orange & passion fruit • 3.6
- Bottle green flavoured soft drinks – apple, elderflower, pomegranate & elderflower • 3.6
- Children's milkshake chocolate, strawberry, caramel, vanilla • 4.5



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