

☀️ 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 & Pizzas

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, white chocolate & raspberry 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, raspberry, 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)
Hummus & vegetable sticks (V)

Mains

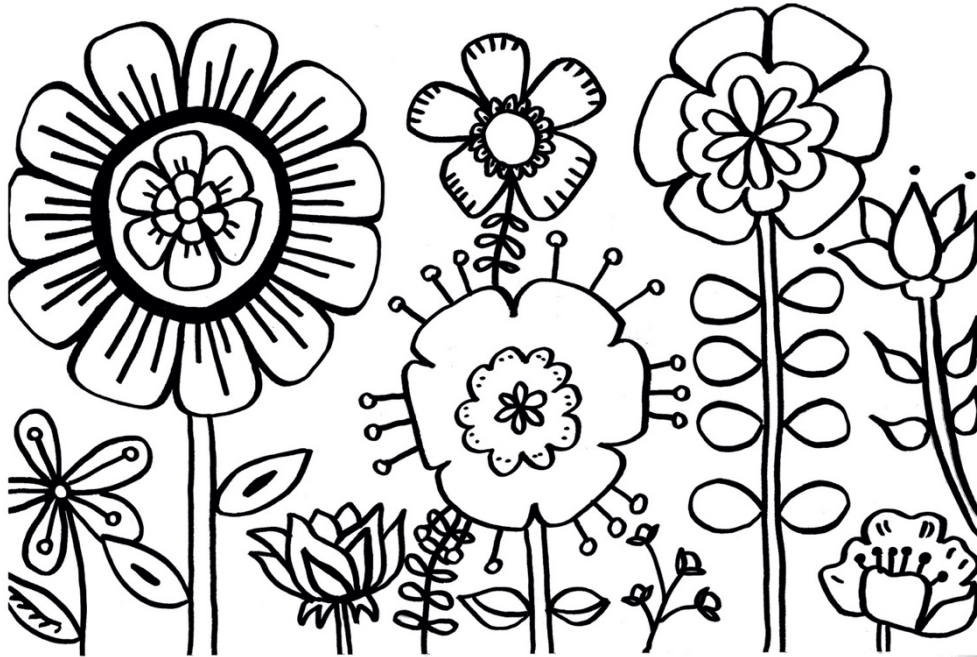
English chicken burger, cheese, salad & chips
Tomato & cheese pasta (V)
Traditional fish & chips, mushy peas, lemon & tartar sauce
Kentish pork sausage, mashed potato, purple sprouting broccoli & gravy
Ham & mushroom pizza
Tomato & mozzarella pizza (V)
Roast beef or lamb with all the trimmings

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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