Wildshark Vineyard

Wildshark Gin | 7.9/11.9
Fever -Tree Mediterranean Tonic, orange

Wildshark Bacchus
125ml | 7.1 | 175ml | 8.9
500ml | 25.2 | Bottle | 35

Father's Day Menu

Sunday 16th June Served from 12pm - 9pm

2 courses £29pp | 3 courses £35pp / Children (12+) £20 Dad's get 50% off food! Pre-booked tables only

£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 Harissa hummus & flatbread (VG) 5 • Sweet Sicilian olives (GF,VG) 5.5

Starters

Plum tomato, roasted pepper & basil soup, freshly baked bread (GF,VG)
Grilled shell-on Tiger prawns, chilli garlic butter, fennel & coriander salad *

(£3 supplement for starter / £6 supplement for main course)

Spicy lamb meatballs, tzatziki, pickled chilli, dill, red onion, cucumber & feta cheese salad *

Kentish asparagus & hot smoked salmon, caper berry sauce gribiche
Korean chicken wings, sesame seeds, pickled ginger, coriander, kimchi mayo

English buffalo mozzarella & heritage tomato salad, rocket, oregano, aged balsamic (V,VGA)*

Whole Cornish sardines, Salsa Verde, baby gem & radish salad

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, potato gratin, Kentish asparagus, baby gem salad, bearnaise sauce (GF) - £8 supp Buttermilk chicken kebab, garlic & saffron aioli, skin-on fries, radish, red onion & herb salad Mediterranean-style tagliatelle, artichokes, Sicilian olives, garlic, basil, cherry tomatoes & parmesan (V,VGA) Rye Bay whole plaice, Jersey Royals, samphire, meuniere orange sauce (gf)

Chicken Souvlaki pizza, barrel-aged feta, Kalamata olives, onion, tzatziki, pickled chilli, tomato, oregano Red Thai curry, shiitake mushroom, bamboo shoots, carrots, coriander, coconut basmati rice (VG)

Quattro Stagioni pizza, Kentish ham, artichokes, mushrooms, olives, mozzarella, plum tomato sauce, basil

The Godfather burger, prime mince beef, pulled pork, Flimwell cheddar, Bloody Mary ketchup, chips, summer slaw Loch, Stock 'n' Pizza - Hot smoked salmon, anchovies, creme fraiche, mozzarella, red onion, capers, samphire, dill

Puddings & cheese

Lavander posset, lemon shortbread (GF)
Kentish apple & strawberry crumble, clotted cream vanilla ice cream
Chocolate & caramel brownie, amaretti & cherry ice cream
Vegan cheesecake, raspberry sorbet (VG)
Spiced sticky toffee pudding, toffee apple ice cream
Selection of Callestick farm ice cream & sorbets

Ice cream - Strawberry, clotted cream vanilla, chocolate, honeycomb, amaretti & cherry, toffee apple **Sorbet -** lemon, raspberry, mango, 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

Father's day Children's menu

2 courses £13 | 3 courses £16

Starters

Garlic & mozzarella flatbread (V)
Plum tomato soup & bread (V)
English Buffalo mozzarella salad (V)
Humus & vegetable sticks (V)

Mains

English beef burger, cheese, salad & chips
Tomato & cheese pasta (V)
Traditional fish & chips, mushy peas, lemon & tartar sauce
Kentish pork sausages, 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 & strawberry crumble, vanilla ice cream
Chocolate brownie & strawberry ice cream

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 fairly amongst the team at

