

## Starters

Spring pea \& mint soup, crusty bread (VG) Spicy nduja \& mozzarella arancini, radish salad, garlic aioli Caramelised onion \& mozzarella flat bread (V) Goat's cheese salad, roasted beetroot, hot honey, crispy broad beans ( V )

Buffalo chicken wings, ranch sauce
Crispy whitebait, curried mayonnaise \& lemon

## Mains

Shin of beef ragu rigatoni, Twineham Grange parmesan \& basil
Barrel-aged feta salad, organic quinoa, toasted seeds, purple sprouting broccoli, orange dressing ( V )
Add King prawns • 5 | chicken $\bullet 4$ | beef steak $\cdot 6$
Kentish honey glazed gammon, hen's egg, chips, salad
Traditional fish \& chips, mushy peas, tartare sauce, lemon (VGA)

## Ciabattas

Beef steak ciabatta, caramelised onion, smoked cheddar, rocket, skin-on fries, salad
Roasted red peppers, hummus, courgette, rocket, skin-on fries, salad (VG)
Fish goujons, tartare sauce, rocket, skin on fries, salad

## Wood-fired Artisan Sourdough Pizza

(GFA)
Margherita - Mozzarella, plum tomato sauce, basil (V)
Pepperoni - Pepperoni, mozzarella, plum tomato sauce, basil

## EXTRAS

Spicy nduja, pulled lamb, chicken souvlaki, pepperoni, Kentish ham, prosciutto crudo, hot smoked salmon • 2.5 Shiitake mushroom, vegan mozzarella, barrel-aged feta, artichoke, anchovies, buffalo mozzarella, halloumi, sausage • I. 5

Mushroom, beetroot, Kalamata olives, red onion, pineapple, edamame beans, jalapeno, hot honey • I

## Puddings

Banoffee pie, caramel ice cream
Dark chocolate \& orange brownie, blood orange sorbet
Callestick Farm Cornish dairy ice creams, chocolate, strawberry, vanilla (GF)
Selection of vegan ice creams, raspberry \& vanilla bean (VG)
Despite our best efforts, due to the nature of our kitchen we are unable to guarantee that our dishes are free from any allergen
Before you order, please inform a member of staff if you have a food allergy or intolerance
GF -Gluten free, GFA - Gluten Free available, VG - vegan dishes, VGA - Vegan options available, V - vegetarian dishes

