



FESTIVE MENU

SAMPLE MENU

NIBBLES & SHARERS

Freshly baked bread 5 / Sweet Sicilian olives 5.25 (GF)

Garlic & rosemary flatbread (VG GFA) 7.95 / Mozzarella, Brie & spiced cranberry flatbread 8.95 (GFA)

Pigs in blankets, triple mustard mayo 7 / Devils on Horseback, hot honey 6.75

Potted shrimp, pickled cucumber & sourdough 7.5 / Wild mushroom arancini, truffle mayo 7.25 (VG)

STARTERS

Maple & cinnamon pumpkin soup, pumpkin seeds, crusty bread (VG, GFA)

Rye Bay scallops in the shell, heritage cauliflower, nduja crumbs, £4 supp.

Aged beef carpaccio, pickled mushrooms, celeriac & apple salad

Baked camembert, truffle honey, apple, cranberry & Port chutney, sourdough

Tempura soft shell crab, Gribiche sauce, kohlrabi slaw

Kentish game terrine, celeriac remoulade, pickled shallots

Goat's cheese curd & spiced beetroot salad, endive, candied walnuts, sherry vinegar dressing (V, VGA)

MAINS

Traditional roast English turkey, stuffing, pigs in blankets, duck fat roasted potatoes, vegetables & gravy
(GF without pigs in blankets & stuffing)

Marden venison steak, potato gratin, cavolo nero, spiced blackberry sauce (GF) £5 supp.

Wild mushroom, tarragon & black truffle pappardelle, parmesan & radish salad (V) VGA

Slow-braised short beef rib, mashed potato, winter greens, bourguignon sauce

The Nutcracker's Roast, polenta, chestnut, sage & dried cranberry, roast potatoes, seasonal vegetables & gravy (GF, VG)

Rye Bay sea bass fillet, pumpkin ravioli, tenderstem broccoli, prawn butter sauce

PUDDINGS

Baileys cream cheesecake, cinnamon bun ice cream (VGA)

Festive brownie sundae, Kirsch cherry, Chantilly cream, soft-serve ice cream

Kentish apple & pear crumble, vanilla custard

Spiced sticky toffee pudding, caramel sauce, banana rumble ice cream

Traditional Christmas pudding, red currants, brandy sauce (GFA, VGA)

The Three Kings of cheeses - Ashmore Cheddar, Kingcott Blue, Somerset Brie £3 supp.