

FOR THE TABLE & STARTERS

- Old spot pork sausage roll 6
- Marinated olives (gf, ve) 4
- Chips (gf, ve) 4.5
- Beetroot crisp (ve, gf) 4
- Spiced mixed nuts (gf, ve) 4
- Carrot and coriander soup (ve, gf) 8.5
- Pressed Kentish chicken and tarragon terrine, plum and ginger chutney 9.5
- London burrata, heritage tomatoes, basil and balsamic glaze (gf,) 11

MAINS

- Pulled beef burger, light spicy sauce, chips 16.5
- Roast Old Spot pork belly, baked apple sauce, all the trimmings 18.5
- Slow cook Kentish lamb neck mixed pepper and tomatoes 18
- Beer battered haddock, mushy peas, tartar sauce and lemon 17.5
- Roast Cornish pollock, aubergine, heritage tomatoes and vierge sauce (gf) 18
- Polenta and summer vegetables and gremolata (ve, gf) 16.5

PUDDINGS

- Kentish strawberries Eton mess (gf,v) 8
- Tart of the day 8
- Ice cream 2.5 (price by scoop)
- Neal's Yard cheese selection 14.5

# DRINKS

## DRAFT BEER & CIDER

	1/2 PINT	PINT
Curious brew lager	3.7	6
Siren Lumina Session IPA Beer	3.7	6
Orchard pig reveller	3.7	6

## CANNED BEER

Doom Bar Amber Ale 440ml	5.00
Brewdog Punk IPA 330ml	4.50
Capital lager 440ml	5.50

## COCKTAILS & MOCKTAILS

Love Potion	10.5
Swan Bloody Mary	11
Negroni	9.5
Pimm's cocktail	9.5
Virgin Mojito	9.5
Moscow AF	9.5

## WINE BY THE GLASS

	12.5CL	75CL	
SPARKLING			
Prosecco DOC, Spumante Passaparola NV	8	39	
Balfour Leslie Reserve Hush Heath Estate NV	10	60	
WHITE			
	17.5CL	50CL	75CL
Pinot Grigio, Hilltop '18 Aszar-Nezmely, Hungary (ve)	7	17	27
Trebbiano/Chardonnay Rubicone IGT '18, Italy	8	21.5	24
Sauvignon Blanc, Mayfly '18 Marlborough, N.Z	9	25	35
ROSE			
Katie Jones '18 Languedoc, France (ve)	7.5	21	29.5
RED			
Merlot/Corvina Ponte Pietra '18 Veneto, Italy (ve)	7	17	24
Malbec Pretty, Fabre Montmayou '18 Mendoza, Argentina (ve)	8	23	34
Cote du Rhône, Domaine de l'Olivier '17 Rhone Valley, France	9	25	36

*A full wine list available on request*