

# DINNER MENU

## Starters

Soup of the day

Smoked haddock & prawn fishcake, crushed peas, quail egg, salsa verde

Cold cut honey barbequed lamb rump, smoked lentils, marrow chutney, red pepper juice

Chicken Caesar salad, garlic croutons, boiled egg, twineham grange shavings

Burrata with glazed figs, heritage beetroot, grelots, balsamic & basil

## Mains

(Served with suitable accompaniments)

Grilled English pork chop, parsley & juniper marinade, compote of sloe's, grain mustard cream

Baked fillet of herb crusted hake, braised lentils, chorizo, caper salsa verde

Roast breast of Suffolk chicken, pan juices with chives, chervil & tarragon

Beer battered wild Scottish cod, chunky chips, mushy peas, tartare sauce

Red onion & thyme rosti, spinach creamed with nutmeg & garlic, breaded poached egg, smoked tomato relish

## Desserts

Dark chocolate & praline torte, white chocolate mousse, orange and poppy seed caramel

Treacle tart, sour roasted plums, clotted cream

Coconut pannacotta, mango compote, glazed banana, lime meringue

Vanilla poached pear, chocolate, almonds, cinnamon ice cream

Fine Kentish cheeses. Winterdale Shaw Cheddar, Kentish Blue, Bowyers Brie with celery, grapes,

chutney and Biscuits (**£1.75 Supplement**)

**2 courses £24.95/ 3 courses £28.95 per Person**

**If you have any dietary requirements please inform our service staff.**