



# PUB MENU

## APPETISERS & SNACKS

Docker Sourdough & Plurenden Manor Farm Butter **£4.00 GF\***

Garlic, Herb & Parmesan Sourdough To Share **£6.75**

Red Pepper Hummus & Docker Sourdough **£6.50 GF\***

Whitebait **£7.50**

Salt & Pepper Squid **£7.50**

Perello Olives **£4.50 GF**

### QUIZ NIGHT!

EVERY SECOND TUESDAY OF THE MONTH, 7PM ARRIVAL FOR A 7.30PM START

*£2 per player with a max of 6 per team, a bottle of wine for the winning team.*

*Half of the proceeds will be donated to St Matthews Church*

## STARTERS

MacSween Black Pudding Scotch Egg, Ale & Chilli Chutney, Watercress & Mustard Vinaigrette

Potted Hastings Smoked Mackerel & Horseradish Pate,  
Pickled Cucumber & Fennel, Toast **GF**

Rye Bay Scallops, Wingham Cauliflower puree, Trout Roe, Crispy Bacon Puffs **GF**

Orchard Farm Ham Hock & Grain Mustard Terrine, Piccalilli & Toast **GF\***

Seasonal Soup of the day, Docker Sourdough **GF\*V**

## MAINS

Baked Rye Bay Sea Bream, Buttered New Potatoes, Samphire & Lemon Caper Butter **GF**

Kentish Lamb Rump, Leek Mash, Fricasse Of Baby Onions, Chorizo & Tenderstem,  
Lamb & Thyme Gravy **GF**

Confit Duck Leg, Dauphinoise Potatoes, Fine Beans, Plum & Ginger Sauce

Pie of the Day, Buttered Mash, Seasonal Greens & Gravy

## PUB CLASSICS

Beer Battered Rye Bay Fish & Chips, Peas, Tartare Sauce, Grilled Lemon **GF**

Spiced Boundary Farm Cauliflower Pakora Burger, Red Pepper Hummus,  
Mango Chutney, Fries **V**

Pappardelle Pasta, Slow Cooked Beef Cheeks Ragu, Parmesan, Crispy Basil

28 Day Aged British 10oz Ribeye Steak, Beer Battered Onion Rings, Chips,

Peppercorn Sauce, Watercress (£13 Supplement) **GF**

Smoked Cheddar & Monterey Jack Burger

Double Aged Patty, Brioche Bun, Tomato & Pickle Relish, Iceberg, Skin on Fries **GF\***

## SIDES - £4.75 EACH

Creamed Mashed Potato

Leek & Savoy Cabbage, Garlic butter

Spiced Carrots

Skin on Chips

Mixed Leaf Salad, Mustard Vinaigrette

## PUDDINGS

Biscoff Cheesecake, Salted Caramel Sauce

Kentish Farms Spiced Victoria Plum & Bramley Apple Crumble,  
Cinnamon Ice Cream or Custard **GF\***

Dark Chocolate & Ginger Mousse, Salted Caramel Ice Cream

Blood Orange Posset, Honeycomb

Selection of Taywell's Ice Creams or Sorbets **GF**

**GF** GLUTEN FREE

\* AVAILABLE, PLEASE ASK

PLEASE LET US KNOW OF ANY FOOD ALLERGIES UPON ORDERING. ALTHOUGH EVERY EFFORT IS MADE TO ACCOMMODATE FOOD ALLERGIES, WE'RE AFRAID WE CANNOT ALWAYS GUARANTEE MEETING YOUR NEEDS.

ALL PRICES INCLUDE VAT. A DISCRETIONARY 10% SERVICE CHARGE WILL BE APPLIED TO ALL TABLES.