



NEW YEAR'S EVE MENU

APPETISERS & SNACKS

- Docker Sourdough & Wild Garlic Salt £5.00
- Garlic, Herb & Parmesan Sourdough To Share £7.50
- Red Pepper Hummus & Docker Sourdough £5.50
- Whitebait, Tartare Sauce, Lemon £5.50
- House Kombu Spiced Baby Squid, Aioli £8.50
- Perello Olives £6.50
- Pork Crackers, Burnt Apple Sauce, Smoked Paprika £5.50

STARTERS

- Macsween Black Pudding Scotch Egg, Apple & Ale Chutney, Dressed Watercress £9.75
- Woodfired Beetroot, Pear, Whipped Feta, Chicory, Toasted Seeds £9.00
- Roasted Ham Hock Pot, Caramelised Red Onion Chutney, Sourdough £9.00
- Woolpack's Sloppy Joe, Yorkshire Pudding, Minced Beef Stew, Horseradish Cream, Watercress £9.50
- Crayfish Cocktail, Fermented Chili 'Mary Rose', Baby Gem, Apple, Celery, Sourdough & Seaweed Crumbs £11.50
- Rye Bay Scallops, Gusbourne Cream & British Black Winter Truffle Thermidor £22.00

MAINS

- Folkestone Sea Bass, Crispy Potato Pave, Anchovies, Herb Mayonnaise, Warm Tartare Sauce £30.50
- Guinness Braised Beef Cheek, Potato Gratin, Charred Hispi Cabbage, Red Wine Sauce, Horseradish £26.50
- Roasted Chicken, Fermented Barley & Owley Farm Mushroom Risotto £24.00
- Pickled Onion, Crispy Kale, Cep Powder
- Ultimate Ham, Egg & Chips £26.00
- Madeira & Honey Glazed 8h Slow Cooked Ham Hock, Fried Bank Farm Egg, Triple Cooked Chips

NYE SPECIALS TO SHARE

BEER BATTERED LOIN OF RYE BAY COD

Triple Cooked Chips, Tartare Sauce, Charred Tenderstem Broccoli
£58.00

LOCAL VENISON WELLINGTON

Whipped Celeriac, Charred Hispi Cabbage, Blackberry & Madeira Sauce
£85.00

32 DAY AGED GRASS FED ABERDEEN ANGUS

500g Sirloin on the Bone £60.00
Served with Triple Cooked Chips, Beer Battered Onion Rings, Peppercorn Sauce, Watercress

SIDES - £5.00 EACH

- Creamed Mashed Potato
- Seasonal Greens, Garlic butter
- Star Anise & Cardamon Spiced Carrots
- Beer Battered Onion Rings
- Skin on Chips or Fries
- Minted Morghew Park Estate New Potatoes
- Church Farm Mixed Leaf Salad, Mustard Vinaigrette

PUDDINGS

- Bramley Apple & Plum Crumble, Hazelnut, Vanilla Custard or Ice Cream £9.00
- Hugh Lowe Farm Blackberry & Lemon Thyme Steamed Sponge Pudding, Bay Leaf & Vanilla Custard £9.00
- Dark Chocolate Ganache Tart, Creme Fraiche, Honeycomb £9.00
- Tiramisu Mousse, Coffee Crumbs, Mascarpone Cream £8.50
- Biscoff Affogato, Praline Paste, Biscoff Crumbs, Vanilla Ice Cream, Espresso £7.00

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.