

SANDWICHES

Served between 12 noon and 5pm

Tuesday to Friday (excluding Bank Holidays)

All served with a garnish of skinny fries

SMOKED SALMON BAGEL

Warm toasted, buttered bagel, with cream cheese, Scottish smoked salmon, rocket leaves, black pepper and lemon 7.50

FILLET STEAK BAGUETTE

Warm, pink, and brushed with garlic & thyme butter.
Served in a French loaf with rocket leaves and shaved Parmesan 12.95

BABY PRAWN

Shredded iceberg lettuce & fresh, spicy Marie Rose
- Choose - white bloomer, wholemeal bloomer or French loaf 8.25

BRIE BAGUETTE

Brie, tomato, rocket & black pepper 7.95

MATURE CHEDDAR

Sliced Cheddar & House Pickle
- Choose - white bloomer, wholemeal bloomer or French loaf 6.50

GAMMON HAM

Freshly cooked, sliced gammon, served with the pot of Colman's
- Choose - white bloomer, wholemeal bloomer or French loaf 7.00

LOCAL SAUSAGE IN A WARM BAGUETTE

With caramelised onions and the pot of Colman's 7.95



LE BISTRO

PLEASE ADVISE OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING

STARTERS & LIGHT DISHES

BREAD & OLIVES

Basket of bread with olives, hummus, tapenade and balsamic & olive oil 7.95

GARLIC BREAD 4.50

GARLIC BREAD GRILLED WITH MOZZARELLA 5.50

BREADED WHITEBAIT

With tartare sauce 6.75

CRISP FRENCH BRIE (VEGETARIAN)

Stubbs jalapeño sauce and crusty bread 8.25

PRAWN & AVOCADO COCKTAIL

Buttered locally baked bloomer 8.95

KENTISH SMOKIE

Smoked mackerel, flaked with cream, English mustard and cheddar, then baked and served with crusty French bread 8.25

CALAMARES A LA ROMANA

Fresh Cornish baby squid, tempura coated and served with lemon and aioli 8.95

CHICKEN LIVER PARFAIT

House chutney, toasted French loaf 7.95

TEMPURA VEGETABLES (VEGAN)

Teriyaki dipping sauce and sweet chilli dip 7.75

ZUCCHINI FRITTO

Tomato & chilli chutney 5.25

TERRACE & BISTRO SPECIAL

Sharing Platter - Ideal as a Main Course for Two

A serious board of prosciutto, Milano salami and various other pukka charcuterie!

As well as pâté, cheeses, olives, biscuits, bread, house piccalilli, grapes and celery etc, etc 26.00

Add a bottle of Côtes de Provence Rose for 27.00

PLEASE ADVISE OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING

MAINS

SAUSAGE & MASH

Two large local Kentish bangers with caramelised onions, peas, fresh mash and gravy 10.95

SCOTTISH RUMP STEAK

Noted for its totally amazing flavour, more than the tenderness which you would expect from say, a sirloin. Served with grilled Portobello mushroom, roasted beef tomato, watercress and skinny fries 24.00

CHICKEN SCHNITZEL

A Marchant's farm chicken breast coated and served crisp with Parmesan & Dijon sauce, Tenderstem broccoli and skinny fries 17.25

SEARED SCALLOPS

Served in the shell with chorizo and garlic butter, crusty bread and skinny fries 17.25

BREADED SCAMPI

With fresh lemon, served in a basket with skinny fries, peas and caper rich tartare sauce 13.50

FRESH CRÊPE (VEGETARIAN)

Stuffed with spinach, finely sliced mushroom and shallot, finished with nutmeg and cream, grilled with pomodoro sauce and mozzarella, served with our dressed salad with toasted pumpkin seeds 12.95

SLOW ROASTED LAMB SHANK

Creamed potato, Tenderstem broccoli, red wine, rosemary and mint jus 19.95

MOULES FRITES

Fresh Scottish mussels, white wine, parsley and garlic sauce, with crusty bread and skinny fries 15.95

THE STUBBS BURGER

Handmade and presented in a toasted bun with melting cheddar, Stubbs sauce, red onion, tomato, and lettuce, with skinny fries, fresh fried onion rings and coleslaw 14.95

THE CHICKEN BURGER

Buttermilk fried chicken breast, served in a toasted butter brioche bun with lettuce, tomato, red onion and chipotle mayonnaise. Served with skinny fries, freshly fried Spanish onion rings and coleslaw 14.95

THE PLANT BURGER (VEGAN)

Plant based patty, in a toasted sesame bun with iceberg lettuce, red onion, tomato and vegan mayonnaise, served with skinny fries, fresh fried onion rings and a dressed side salad 12.00

Add a slice of melting cheddar 2.50 (VEGETARIAN)

VEGAN POKE BOWL

Beetroot tartare, fresh avocado, mixed leaves, edamame beans, sticky rice and pickled ginger, dressed with sriracha mayonnaise and unagi sauce 12.95