



Available *Monday to Friday from 12 noon to 5pm
Saturday from 12 noon to 3pm

SET LUNCH MENU

STARTER

FRESH BROCCOLI AND STILTON SOUP
Served with homemade, focaccia bread

SCOTTISH SMOKED SALMON PATE
Our house smoked salmon with crème fraiche, cream cheese, lemon, fresh chive and dill, served with homemade toasted focaccia bread

TEMPURA VEGETABLES (VEGAN)
Teriyaki dipping sauce and homemade jalapeno dip

HAM HOCK TERRINE
With house piccalilli, watercress and toasted focaccia bread

PRAWN COCKTAIL
Served with buttered, fresh focaccia bread

KENTISH SMOKIE
Smoked mackerel, flaked with cream, English mustard and Cheddar, then baked and served with focaccia toast

BREADED WHITEBAIT
With caper rich tartare sauce

MAIN

THE CHICKEN SWISS
Breaded chicken fillet, grilled Portobello mushroom, Swiss cheese, arugula, sliced tomato, sliced red onion, tomato relish and mayonnaise, served in a toasted sesame bun, accompanied by hand cut chips, dipped onion rings, potato salad and coleslaw

CHILLI BURRITO
Slowly baked beef chilli con carne, made to our own long trusted, (and secret!) recipe, resulting in a fabulous depth of flavour. Wrapped in a large flour tortilla, baked with salsa and mozzarella, topped with sour cream, fresh coriander and served with a side of spicy slaw

BREADED SCAMPI
In a basket, with hand cut chips, peas and freshly made caper rich, tartare sauce

GRILLED GAMMON
A generous gammon steak from Marchants of Bethersden, grilled and served with free range eggs, roasted tomato and handcut chips

THE GREEK BURGER (VEGETARIAN)
Two slices of halloumi cheese, which have been grilled until golden, then rubbed with garlic and served in a toasted sesame bun, with tomato relish, red onion, beef tomato, rocket, smoked chilli mayonnaise, accompanied by dipped onion rings, coleslaw and hand cut chips

SMOKED HADDOCK AND SALMON FISH CAKE
Crisp fried with wholegrain mustard cream sauce, topped with a poached hens egg and served with a side of Tenderstem broccoli

THE QUARTER POUNDER
Chopped Scottish rump cap (picanha), formed into a generous Pattie, fast grilled until medium juicy, then served well caramelised, in a warm, toasted, sesame bun with melting Cheddar, Stubbs sauce, sliced red onion, beef tomato and lettuce, accompanied by hand cut chips, dipped onion rings and coleslaw

FRESH CREPE, (VEGETARIAN)
Stuffed with steamed spinach, finely sliced mushroom and shallot, finished with nutmeg, and cream, grilled with pomodoro sauce and mozzarella, topped with toasted pumpkin seeds

COTTAGE PIE
This delicious, warming, oven baked classic, is finished with mature Cheddar mashed potato, then golden baked and served with Tenderstem Broccoli

CHICKEN SCHNITZEL
A Marchant's farm chicken breast, coated and served crisp with Parmesan and Dijon sauce, Tenderstem broccoli and hand cut chips

COD AND CHIPS
A generous fillet, with hand cut chips, peas and caper rich, fresh tartare sauce

DESSERT

ETON MESS

LEMON POSSET
Freshly made shortbread biscuit

BANOFFEE PIE

WARM CHOCOLATE FUDGE CAKE
With whipped cream or ice cream, crushed pistachios

SELECTION OF ICE CREAM OR SORBET
Served in a brandy snap basket

2 Courses 20.95

3 Courses 26.95

*Not available during December or on Bank Holidays

PLEASE ADVISE OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING