



Available *Monday to Friday from 12 noon to 5pm

SET LUNCH MENU

STARTER

FRESH BROCCOLI AND STILTON SOUP
Served with homemade, focaccia bread

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

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

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

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

BREADED WHITEBAIT
With caper rich tartare sauce

PRAWN COCKTAIL
Served with buttered, fresh focaccia bread

MAIN

THE CHICKEN SWISS BURGER
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

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

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

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

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

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

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

CHICKEN SCHNITZEL
A Marchant's farm chicken breast, coated and served crisp with Parmesan and Dijon sauce, Tenderstem broccoli and hand cut 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, garlic mayonnaise, accompanied by dipped onion rings, coleslaw and hand cut chips

VEGAN POKE
Dressed beetroot tartare, Hass avocado, mixed leaves, Tenderstem broccoli, toasted pumpkin seeds, edamame beans, sticky rice and pickled ginger with sriracha mayonnaise and unagi sauce

DESSERT

ETON MESS

BANOFFEE PIE

LEMON POSSET
Freshly made shortbread biscuit

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 21.95

3 Courses 27.95

PLEASE ADVISE OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING