

SET MENU

LUNCH & DINNER MONDAY TO FRIDAY

2 COURSES £25.50 | 3 COURSES £30.50

SMALL PLATES

OPTIONAL SUPPLEMENT

'Smoke Shed' smoked cod's roe, seaweed crackers 6.5

Smoked aubergine, pita bread 5.5

Padron peppers, Maldon Sea salt 5.5

STARTER

Twice baked Canterbury Cobble cheese soufflé, Montgomery cheddar sauce

Buttermilk huss bites, warm kimchi tartar, samphire

Moons green farm mix charcuterie, pickled artichoke, parmigiano

MAIN

Kentish wild garlic barley risotto, flaked rice, parmesan crisps

Beer battered Folkestone fish & chips, crushed peas, tartare sauce, charred lemon

Cumberland sausage, wholegrain mustard mash, Tenderstem, gravy

DESSERT

Sticky toffee pudding, brandy cream

Selection of Taywell's ice creams or sorbets

Selection of Cheesemakers of Canterbury cheeses, oatcakes, celery, fig chutney (£7 supplement)

SIDES

£5.50 EACH

POTATOES

Thick cut chips | Smoked paprika fries | Creamed potatoes | Morghew Park ratte potatoes

VEGETABLES

Spiced carrots | Kentish seasonal greens | Church Farm mixed leaf salad, mustard vinaigrette