

SET MENU

WEDNESDAY TO THURSDAY LUNCH & DINNER FRIDAY LUNCH ONLY

2 COURSES **£22.50** | 3 COURSES **£29.50**

SNACKS

Docker bakery sourdough, Netherend butter 4.5

Grilled & whipped smoked aubergine, toasted sourdough **4.5**Pot of cockles **5**

Gordal picante olives **6**

Roasted red pepper hummus, tortilla crisps **4.5** Marinated whelks **5.5**

Taramasalata, Seaweed Crackers 6

STARTER

Rocksalt beer battered mussel popcorn, kimchi mayonnaise, samphire Goat burrata, heritage beetroot, bitter leaves, basil pesto, pickled walnuts

MAIN

Buttermilk Folkestone huss, "Moilee" fish curry, cocum gel

Roasted butternut squash risotto, black garlic, Kelly's Canterbury goat, pumpkin seeds, crispy sage

CHEESE & PUDDINGS

Baked egg custard tart, nutmeg, blackcurrant sorbet

Taywell's ice cream or sorbet selection

ADD POTATOES OR VEGETABLES

Thick cut chips **5** | Morghew Park Estate La Ratte potatoes **6** Creamed potatoes **5.5** | Spiced carrots **6** | Seasonal Kentish **5** Church Farm mixed leaf salad, mustard vinaigrette **5**