



Nibbles Sun 12-8pm

Marinated Olives (ve, gf) **3.75**

Rosemary Focaccia, Olive Oil & Balsamic Vinegar (ve) **3.95**

Honey Mustard & Sesame Glazed Sausages **3.95**

Vegetable Samosas, Sweet Chilli Dip (v,n) **3.95**

Stuffed Jalapenos, Garlic Mayo (v) **3.95**

Hummus & Pitta Bread (ve) **4.25**

Duck Spring Rolls, Sweet Chilli Dip **4.50**

Garlic Ciabatta / with Cheese (v) **3.95 / 4.50**

Selection of Nibbles,

Vegetable Samosas, Duck Spring Rolls, Falafels, Stuffed Jalapenos, Glazed Sausages, Garlic Bread, Hummus, Garlic Mayonnaise, Sweet Chilli Dip (n) **13.95**

Starters Sun 12-8pm

Tomato & Basil Soup, Rustic Breads (ve) **5.95**

Watermelon Summer Salad, Cucumber, Cherry Tomatoes, Edamame Beans, Fresh Chilli & Pumpkin Seeds (ve,gf) **6.25** Add Feta (v) **+2.00**

Goats Cheese & Confit Onion Tartlet, Roasted Cherry Tomatoes (v) **6.95**

Chicken Caesar Salad, Baby Gem, Garlic Ciabatta Croutons, Parmesan **7.25**

Smoked Salmon Pâté, Mini Bread Rolls **7.75**

Birchden Farm Asparagus, Wrapped in Prosciutto, Poached Egg, Hollandaise Sauce **7.95**

Chilli Salted Squid, Sweet Chilli Dip, Mixed Salad (gf) **8.25**

Prawn & Crayfish Cocktail, Avocado, Baby Gem (gf) **8.50**

Edgumbe Platters Sun 12-8pm

Ploughman's Board, 3 Cheeses, Rustic Bread, Apple, Edgumbe Chutney, Pickle & Mixed Salad (v) **12.50** Add Mixed Meats **+5.25**

Vegetarian Chilli Nachos with Sour Cream, Salsa, Guacamole, Jalapeños & Melted Cheese (v, gf,n) **13.25**

Beef Chilli Nachos with Sour Cream, Salsa, Guacamole, Jalapeños & Melted Cheese (gf,n) **14.75**

Vegan Board, Aubergine, Olives, Falafels, Roasted Artichokes & Peppers, Edgumbe Hummus, Mixed Smoked Nuts, Bread & Mixed Salad (ve,n) **14.75**

Charcuterie Board, Mixed Meats, Glazed Sausages, Smoked Chicken, Olives, Edgumbe Chutney, Bread & Mixed Salad **14.95**

Seafood Board, Smoked Salmon, Chilli Squid, Mackerel Pâté, Whitebait, Dill Mayo, Olives, Bread & Mixed Salad **15.25**

Mains Sun 12-5pm

Sunday Roasts all served with Roasted Vegetables, Roast Potatoes, Broccoli, Yorkshire Pudding & Gravy (Add Cauliflower Cheese **£3.95**)

Nut Roast (v) **12.75**

Marinated Half Chicken Roast **14.50**

Roast Leg of Lamb **15.25**

Roast Sirloin of Beef **15.50**

Green Risotto (ve, gf) **12.50** (add parmesan + **£1**)

Halloumi (v) OR Tofu (ve) & Roasted Beetroot Salad, Quinoa, Pomegranate, Walnuts, (gf,n) **13.50**

Harvey's Beer Battered Haddock, Hand Cut Chips, Tartare Sauce, Minted Mushy Peas **14.75**

Shetland Mussels: Marinere, À La Crème or Tomato & Chilli, Rustic Bread **Small 7.95 Large 14.95**

Sides

Hand Cut Chips **4.25** Fries **3.95** Market Salad (gf) **3.95** Cauliflower Cheese **3.95**

V=Vegetarian VE=Vegan N=Contains Nuts GF=Gluten Free

GF Bread available.

Please alert our team to any dietary requirements

A face covering is always required, except when seated at your table, thank you for your co-operation.

A discretionary 12.5% service charge will be added to your bill.



Desserts Mon -Sat 12-8.30pm

Affogato Espresso Coffee, Vanilla Ice Cream & Shortbreads **4.50**

Banoffee Pie **6.50**

Rhubarb & Apple Crumble, Vegan Custard (ve) OR Ginger Ice Cream **6.75**

Lemon & Pineapple Mousse, Toasted Flaked Almonds (gf,n) **6.95**

Vegan Eton Mess (ve,gf) **6.95**

Chocolate, Salted Caramel & Walnut Tart, Crème Fraiche (n) **6.95**

Selection of Ice Creams: Vanilla, Chocolate, Strawberries & Cream, Honeycomb, Ginger, Vegan Coconut

And /Or Sorbets: Mango, Raspberry

1 Scoop **1.75** 2 Scoops **3.50** 3 Scoops **5.25**

Selection of Cheeses: Brighton Blue (High Weald), Chaucer's Camembert (Canterbury) and Winterdale Cheddar (North Downs)

With Crackers, Homemade Chutney, Grapes & Celery **8.95**

Kids Menu Mon-Thurs 12-2.30pm 5.30-8.30pm Fri -Sat 12-8.30pm

Kids Roast **7.90**

Macaroni Cheese **5.95**

Grilled Chicken, Fries, Peas **6.50**

Sausages, Fries, Beans **6.50**

Liqueur Coffees **6.95**

Irish – Jamesons, Calypso – Tia Maria, Parisienne – Martell VS, Nutty Monk – Frangelico

Amaretto Coffee, Baileys Coffee

After Dinner Drinks

Limoncello **3.50** 25ml

Martell VS **3.75** 25ml

Baileys **4.50** 50ml

Remy Martin VSOP **4.95** 25ml

Taylor's LBV Port **4.25** 50ml Taylor's 10 Year Port **5.50** 50ml

Espresso Martini **8.50**

Dessert Wines

Trentham Noble Taminga (White), *Australia 2013, 11%* **7.25** (125ml) **20.95** (Bottle - 375ml)

Pouderoux Maury (Red), *France 2016, 15%* **9.25** (125ml) **35.95** (Bottle - 500ml)

Teas & Coffees

Espresso **2.10** Double Espresso **2.50** Americano **2.60** Cappuccino **2.90** Latte **2.90** Flat White **2.90** Hot Chocolate **2.90** Mocha **3.10**

English Breakfast / Earl Grey / Selection of Herbal Teas **1.95** (alternative milks available +0.20)

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