

NEW YEAR'S EVE MENU

APPETISERS & SNACKS

Docker Sourdough & Plurenden Manor Farm Butter $\,\mathbf{f4.00}\,\mathbf{GF^*}\,$

Garlic, Herb & Parmesan Sourdough To Share £6.75

Red Pepper Hummus & Docker Sourdough £6.50 GF*

Whitebait £7.50

Salt & Pepper Squid £7.50 Perello Olives £4.50 **GF**

Pigs In Blankets £7.50

Festive Sausage Roll £7.50

STARTERS

Macsween Black Pudding Scotch Egg, Ale & Chilli Chutney, Watercress & Mustard Vinaigrette	£10.25
Rye Bay Scallops, Caramelised Wingham Cauliflower, Trout Roe, Crispy Bacon Puffs	£16.50 GF
Hastings Smoked Mackerel & Horseradish Pate, Pickled Cucumber & Fennel, Toast	£9.50 GF
Curried Carrot Salad, Whipped Carrot, Feta, Pickled Shallots, Crispy Onions, Carrot Crisps	£8.95 GF V
Orchard Farm Ham Hock & Grain Mustard Terrine, Piccalilli, Watercress & Apple, Toast	£8.95 GF*
Creamed Celeriac & Cox Apple Soup, Honeyed Chestnuts & Docker Sourdough	£8.50 GF*V

MAINS

Fillet Of Cod, Jerusalem Artichoke Champ, Pickled Mussels, Samphire, Saffron Cream	£25.50 GF
Kentish Rump of Lamb, Sage Roasted Squash, Pickled Squash Salad, Fig Sauce, Feta	£25.00 GF
Rye Bay Skate Wing, Lemon Caper Butter, New Potatoes, Samphire	£24.50 GF
Spiced Butternut Squash & Potato Wellington, Sprout Tops & Chestnuts, Parsley Sauce	£18.50 GF*

NYE SPECIALS

BEER BATTERED HALIBUT

Crispy Potato Cake, Warm Tartare Sauce, Charred Tenderstem Broccoli £25.50

GUINEA FOWL KIEV

Green Herb Mash, Creamy WIId Mushroom Sauce, Apple & Watercress Salad $\pounds 25.50$

32 DAY AGED GRASS FED NATIVE BRITISH ISLES BEEF (TO SHARE)

Millers of Speyside in the Cairngorm National Park, Scotland
All served with Triple Cooked Chips, Beer Battered Onion Rings, Peppercorn Sauce, Watercress

850g T-Bone *or* Rib on the Bone **£95.00**

500g Sirloin on the Bone £48.00

QUIZ NIGHT!

EVERY SECOND TUESDAY OF THE MONTH, 7PM ARRIVAL FOR A 7.30PM START

£2 per player with a max of 6 per team, a bottle of wine for the winning team. Half of the proceeds will be donated to St Matthews Church

GF GLUTEN FREE

V VEGETARIAN

* AVAILABLE, PLEASE ASK

PLEASE LET US KNOW OF ANY FOOD ALLERGIES UPON ORDERING.ALTHOUGH EVERY EFFORT IS MADE TO ACCOMMODATE FOOD ALLERGIES, WE'RE AFRAID WE CANNOT ALWAYS GUARANTEE MEETING YOUR NEEDS.

ALL PRICES INCLUDE VAT. A DISCRETIONARY 10% SERVICE CHARGE WILL BE APPLIED TO ALL TABLES.

SIDES - £4.75 EACH

Buttered New Potatoes Fries or Chips Mixed Leaf Salad Seasonal Greens
Corn on the Cob with Lime & Chilli Butter
Battered Onion Rings

PUDDINGS

Minted Peas

Biscoff Cheesecake, Caramel Sauce, Biscoff Crumb	£8.95
Blood Orange Posset, Honeycomb, Micro Mint	£8.50
Kentish Farms Spiced Victoria Plum & Bramley Apple Crumble, Cinnamon Ice Cream or Custard	£8.95 GF*
Dark Chocolate Tart, Red Wine Poached Pear, White Chocolate Ice Cream	£9.50
Selection of Taywell's Ice Creams or Sorbets	£7.00 GF

