



Sample Restaurant menu

Because our menu changes daily, below is a sample of different types of dishes we offer, as well as an idea of pricing. Please bear in mind that we are often booked for exclusive functions, so please call us to see what we have on the menu, check that we are taking bookings and book your table.

Starters

Soup of the moment (v) ~ £2.95
croutons, cream, chives

Warmed mackerel fillet ~ £3.95
crushed potatoes, sun-blushed tomatoes, goats cheese

Chicken liver pâté ~ £3.95
dressed leaves, toasted bread

Garlic and Stilton mushroom bouche ~ £3.95

Prawn and crayfish timbale ~ £3.95
shredded lettuce, Marie Rose sauce, wedge of lemon, balsamic drizzle

Mains

Chicken breast stuffed with spinach and blue cheese ~ £13.95
duchesse potatoes, creamy mushroom sauce

Rump of lamb ~ £16.95
fondant potato, redcurrant jus, seasonal vegetables

Panko-breaded pork tenderloin medallions ~ £15.95
parsley new potatoes, mustard and tarragon sauce

Fillet of sea bass with a salsa verde ~ £15.95
stack of crushed new potatoes, with sun-blushed tomatoes and olives

Wild mushroom risotto ~ £13.95
parmesan shavings

Desserts

Seasonal fruit crumble with custard ~ £4.95

Mint and After Eight cheesecake ~ £4.95

Chocolate delice ~ £4.95

Selection of Taywell ice cream or sorbet ~ £2.95
please ask your waiter for today's flavours

Cheese and biscuits ~ £4.95
Cheddar, Brie, Stilton, biscuits, grapes, celery, chutney

All our produce is locally sourced wherever possible and freshly prepared in house. We use the Butcher of Brogdale in Faversham, our fish is from Fruits de Mer in Broadstairs or fresh from the Margate fishing boat, vegetables and eggs are from Nash Farm in Margate and our dairy produce comes daily from the Kent Dairy Company. We believe in supporting local suppliers.

Allergen information is available on request. Please speak to your waiter to discuss any allergies or food intolerances.

We operate a fair tips policy, where any and all tips are shared between all members of staff.