



TWO COURSES £20.26

STARTER

(choose one)

Crab Cake celeriac, apple, herbs

Seafood Chowder smoked haddock, mussels, potato, leek

Mushroom Arancina (VG) black garlic aioli, crispy leeks

Ham Hock Croquette celeriac, mustard, apple

MAIN

(choose one)

The Mariner Fish Pie (GF) locally sourced white & smoked fish,
buttered leeks, garden peas, dill cream, mash

Baked Pumpkin Gnocchi (VG) roasted pepper & leek sauce

Chargrilled Chicken Supreme (GF) smoked pepper sauce,
chorizo roast potatoes, winter greens

Seasonal Pie of the Day buttered greens, proper gravy, chips
or mashed potato

Beer-Battered Fish & Chips minted pea purée, lemon, tartare

V = Vegetarian · VG = Vegan · GF = Gluten-Free ·

While we cannot guarantee any dish is completely free from allergens, we take food allergy safety seriously.

Please speak to a manager about ingredients, cross-contact, or dietary requirements.

A 10% discretionary service charge will be added to all dining tables.



ADD DESSERT £5

Apple & Berry Crumble (VGA) custard

Sticky Toffee Pudding vanilla ice cream

Affogato (GF) ice cream, Rye Bay Espresso

Homemade Ice Creams & Sorbet (GF) two scoops

Cherry Semifreddo (GF) local cherries, amaretto

Warm Chocolate Brownie vanilla ice cream

Homemade Chocolate Truffles selection of 4

Kentish Cheese (V) one cheese, oat biscuits

DIGESTIF COCKTAILS £8

Chocolate Orange Espressotini orange vodka, cacao

Walnut Old Fashioned bourbon, bitters, walnut

Warm Cherry Mule cherry cider, spiced rum, apple

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