

Allergy table: L-lactose SU- sulphites G-gluten D-dairy M-mustard SH-shell fish/crustaceous

Areas shaded in blue are speciality items & "not" subject to any offers or further discounts

**Olives £2.95**

## STARTERS

<b>Garlic &amp; cheese bread</b>	£4	<b>Smoked duck</b>	£6
<b>Bruschetta</b> (G,D) <i>roasted cherry tomatoes &amp; mozzarella cheese (v)</i>	£5	<i>caramelised red cabbage with grilled goat cheese and homemade chutney</i>	
<b>Deep fried brie</b> (L,G,D) <i>with wild berries homemade compote</i>	£5	<b>Homemade cod fish cakes</b> (SH,G) <i>served with homemade tomato salsa &amp; salad</i>	£6
<b>Calamari Fritters</b> (SH,D) <i>with salads and Tzatziki dip</i>	£6	<b>King prawns</b> <i>with a garlic butter, white wine, coriander sauce &amp; bread</i> (SH,D,S)	£7.50

## STEAKS

<b>Roast 7 oz Chateaubriand of fillet Beef</b> ,(D) <i>Vegetable &amp; potato dauphinoise, portabella Mushroom &amp; roasted vine tomatoes</i>	£25	<b>Kentish 10oz sirloin steak</b> , <i>Farmhouse chips, portabella Mushroom &amp; roasted vine tomatoes.(D)</i>	£20
<b>Kentish 10 oz rib-eye steak</b> <i>Farmhouse chips, portabella Mushroom &amp; roasted vine tomatoes (D)</i>	£21	<b>Add a homemade sauce to your steak £2.50</b>	
		<b>Peppercorn &amp; brandy, Red wine, Mushroom</b>	

## "SURF "N" TURF" COMBINATION DISHES "

<b>8hrs slow cooked BBQ pork ribs</b> <i>Farmhouse chips and salad.</i>	<b>"N"</b> (SH,D,L)	<b>calamari rings</b>	£21
<b>Slow roasted pork belly</b> <i>crackling, apple puree, fondant potato, savoy cabbage, pork sauce</i>	<b>"N"</b> (D,L,SH)	<b>Rye bay scallops</b>	£22
<b>Kentish 10oz sirloin steak</b> <i>Farmhouse chips, portabella Mushroom &amp; roasted vine tomatoes</i>	<b>"N"</b> (SH,L)	<b>Garlic King prawns</b>	£22
<b>Kentish 8 oz rib-eye steak</b> <i>Farmhouse chips, portabella Mushroom &amp; roasted vine tomatoes</i>	<b>"N"</b> (SH,L)	<b>Rye bay scallops</b>	£26
<b>Roast 7 oz Chateaubriand of fillet Beef</b> <i>Vegetable &amp; potato dauphinoise, portabella Mushroom &amp; roasted vine tomatoes</i>	<b>"N"</b> (SH,L,M)	<b>King Prawns</b>	£27
		<b>1/2 Lobster gratin</b>	£33

**(Lobsters are delivered daily, due to their premium cost, please ask staff on availability when ordering)**

## MAIN COURSES

<b>Embankments half pounder burger</b>	£12	<b>Chicken breast supreme</b>	£15
<i>cheese, tomato, Farmhouse chips and Mediterranean salad.. (G,D)</i>		<i>stuffed with mozzarella &amp; parma ham, homemade chunky wedge chips and lemon sauce (D,L,SU)</i>	
<b>Chilli crab linguini</b>	£15	<b>8hrs slow cooked BBQ pork ribs</b>	£15
		<i>Farmhouse chips and Mediterranean salad.. (D,L,SU)</i>	
<b>Giant King prawns</b>	£17	<b>Slow roasted pork belly</b>	£17
<i>Herb's, garlic, chilli, red peppers, onions and cognac sauce, Farmhouse chips and Mediterranean salad..(SH,D)</i>		<i>crackling, apple puree, fondant potato, savoy cabbage, pork sauce</i>	
<b>Pan roasted sea bass fillet</b>	£18	<b>Pan roasted rump of lamb</b>	£17
<i>vegetable &amp; potato dauphinoise &amp; white wine &amp; clam sauce</i>		<i>Vegetable &amp; potato dauphinoise, carrot puree &amp; red wine sauce</i>	

## VEGETERIAN DISHES

<b>Mushroom linguini</b>	£11	<b>Leek, aubergine &amp; pine nut wellington,</b>	£14
<i>Mushroom cream sauce &amp; grated parmesan (L,G,D)</i>		<i>fondant potatoes, Carrot puree and white wine sauce</i>	

### Side dishes all £3.5 as extra

### Or £2 as a substitute

farmhouse chips, new potatoes, homemade chunky Wedge chips,  
Winter mixed Veggies, Red cabbage, *Vegetable & potato dauphinoise*  
Replace any potato portion of a dish to chips is free!!

## HOMEMADE DESSERTS

<b>Cheesecake of the day</b>	£6	<b>Chocolate &amp; orange bread and butter pudding</b>	£6
<i>vanilla ice cream(L,G,D)</i>		<i>Broche, raisons and homemade custard</i>	
<b>Lemon crème brulee (L,D)</b>	£6	<b>Cheese board</b>	£8
<b>Dark &amp; white Chocolate brownie</b>	£6	<i>selection of cheeses, biscuits, chutney and grapes(L,G,D)</i>	
<i>Winter fruit compote &amp; Chantilly cream</i>			