



LUNCH - 12-NOON TO 2PM  
DINNER - 6PM TO 9.30PM  
items marked with \* are available 24/7

## NIBBLES & APPETISERS

<b>Docker Organic Sourdough</b> v	<b>4,00</b>	<b>Houmous, Seeds &amp; Pickles</b> PB	<b>5,00</b>
house-churned butters		docker sourdough toast, vegetable sticks	
<b>Marinated Olives</b> PB   GF	<b>3,90</b>	<b>Roasted Spiced Nuts</b> PB   GF	<b>2,90</b>

## SANDWICHES

unless otherwise stated, our sandwiches are made with your choice of white, malted farmhouse tin loaf or toasted gluten free bread

**Club Sandwich**  
triple decker, free range chicken, bacon,  
lettuce, mayonnaise  
served with hand cut chips  
**10,00**

**Brogdale's Honey Roast Ham\***  
tomato  
**7,50**

**Tuna Mayonnaise\***  
cucumber  
**7,50**

**Garden Club Sandwich** PB  
triple decker, seitan chick'n, facon bacon,  
lettuce, mayonnaise  
served with hand cut chips  
**10,00**

**Ashmore Farmhouse Cheese\*** v  
pickle  
**7,50**

**Grilled Vegetables\*** PB  
houmous, avocado  
**7,50**

## SMALL PLATES & STARTERS

**Croquettes with Marinara Sauce & Aioli** 7,00

WILD MUSHROOM & TARRAGON (PB) | ASHMORE CHEESE & CHIVE | SMOKED BACON & LEEK  
choose one of each or three of one!

**Roast Beetroot, Shallot & Ellie's Dairy Goats Cheese Tart** v 7,50

shallot puree, rocket, tomato concassé dressing

**Spiced Roast Chickpea & Giant Couscous Salad** PB 7,00

avocado, seitan chck'n, heritage tomatoes, pumpkin seeds, dockers sourdough crisp,  
mixed leaves, balsamic and lemon dressing  
ALSO AVAILABLE AS A MAIN COURSE FOR 11,00

**Warm Scotch Egg** 5,00

house piccalilli, salad leaves

**Smoked Haddock & Ashmore Cheese Rarebit** 7,50

dockers sourdough, plum and tomato chutney



If you are unable to find something to tickle your taste buds or if you have any special dietary requirements, please speak with a member of our team so that our chefs can suggest an alternative or adjust a recipe where possible to suit your needs.

**HOTEL GUESTS** with a dinner allowance included in their room rate are welcome to use it against any food items on this menu. Any extras will be automatically added to your bill.



## MAINS

<b>Fruit-fed Pork Medallions</b> GF broad bean, pea and asparagus risotto, twineham grange cheese	<b>13,50</b>
<b>Aubergine, Courgette &amp; Ratatouille Stack</b> PB   GF parmentier potatoes, red pepper puree, basil oil	<b>12,50</b>
<b>Sussex Beef Burger</b> [200g/7oz] brioche-style bun, saint giles sussex cheese, lettuce, onion, tomato, house burger sauce, hand cut chips	<b>13,50</b>
<b>Garden Burger</b> PB plant-based patty, brioche-style bun, violife plant-based cheese, lettuce, onion, tomato, house burger sauce, hand cut chips	<b>13,50</b>
<b>Pan-fried Sea Bass</b> GF fondant potato, grilled asparagus and spring onions, tomato hollandaise	<b>15,50</b>
<b>Free Range Chicken Schnitzel</b> mashed potatoes, mangetout and spinach, wild mushroom cream sauce	<b>14,50</b>
<b>Beer Battered Cod</b> hand cut chips, mushy peas, tartare sauce	<b>12,50</b>

## FROM THE GRILL

Our meat is supplied by the award-winning **Butcher of Brogdale** in Faversham who source their dry-aged beef from Sussex Steers reared on Kentish farms.

<b>Sussex Beef Ribeye Steak</b> [275g/10oz] GF	<b>18,50</b>
<b>Saltmarsh Lamb Barnsley Chop</b> [225g/8oz] GF	<b>13,50</b>
<b>Free Range Chicken Breast</b> GF	<b>11,00</b>

Once you have selected your grill item, please add your sides and sauces from below

## SIDES

HAND-CUT CHIPS | TWINEHAM GRANGE CHEESE & TRUFFLE FRIES | BATTERED ONION RINGS | MASHED POTATOES  
RATATOUILLE | MANGETOUT & SPINACH | GRILLED ASPARAGUS | HOUSE SIDE SALAD  
3,50 each

## SAUCES

GREEN PEPPERCORN | CHIMICHURRI | BEARNAISE  
3,00 each



## PUDDING

**Taywell Kentish Ice Creams & Sorbets** V | GF 5,50  
 please ask for today's flavours - sorbets are dairy-free and vegan-friendly

**Chocolate Brownie** PB 6,00  
 taywell raspberry sorbet, berry compote

**Baked Lemon Cheesecake** 6,00  
 poached orange segments, meringues, granola crumb

**Summer Eton Mess** PB | GF 6,00  
 macerated summer berries, aquafaba meringue, whipped cream

**Artisan Cheese from Kent & Sussex** V 3 cheeses - 11,00 | 5 cheeses - 15,00  
 ASHMORE FARMHOUSE | KINGCOTT BLUE | SAINT GILES | SUSSEX GOAT | CANTERBURY CHAUCER  
 biscuits, slow-baked fig, grapes, celery, chutney, pickles



## AFTER-DINNER TIPPLES & HOT DRINKS

<b>SHERRY &amp; PORT</b>	<b>50ML</b>	<b>100ML</b>
Gonzalez Byass Tio Pepe, Fino Sherry	3,60	6,40
Hidalgo La Gitana Manzanilla Sherry	3,60	6,40
Hidalgo Triana Pedro Ximenez Sherry	5,40	9,80
Dow's Fine Ruby Port	3,00	5,40
Graham's Fine White Port	3,00	5,40
Cockburn's Special Reserve Port	3,20	5,80
Graham's Late Bottled Vintage Port	4,00	7,20

<b>KENT GIN</b>	<b>25ML</b>	<b>50ML</b>
Anno Kent Dry	4,20	7,60
Anno 60 Squared	6,20	11,20
Chapel Down Bacchus	4,00	7,20
Greensand Ridge London Dry	3,80	6,80

<b>WHISKY</b>	<b>25ML</b>	<b>50ML</b>
Bowmore 15	7,40	13,40
Highland Park 12	4,60	8,20
Johnnie Walker Black Label	3,80	6,80
Chivas 12	3,80	6,80
Monkey Shoulder	4,00	7,20
Buffalo Trace Bourbon	3,60	6,40

<b>GRAPE &amp; APPLE BRANDY</b>	<b>25ML</b>	<b>50ML</b>
Courvoisier VS*** Cognac	3,60	6,40
Berneroy VSOP Calvados	4,20	7,60
Courvoisier VSOP Fine Cognac	4,60	8,20
Cles des Ducs VSOP Armagnac	5,00	9,00
Martell XO Cognac	13,00	23,40



**Filtered Tiki Coffee** ORGANIC | FAIRTRADE | RAINFOREST ALLIANCE CERTIFIED 2,00

**Espresso, Ristretto, Macchiato, Americano** 2,00

**Cappuccino, Latte** 2,60

**Pavilion Garden Teas & Infusions** 2,60

BREAKFAST | EARL GREY | GREEN | PEPPERMINT | CHAMOMILE | SUMMER BERRY

**Coffee Liqueurs** from 6,50

IRISH - WHISKEY | ROYALE - COGNAC | CALYPSO - KAHLUA | ITALIAN - AMARETTO | LEFT BANK - COINTREAU | BAILEYS LATTE