



Autumn Flavours

Warming Soups

All served with Sourdough

Kentish Parsnip and Bramley Apple 9-

Kentish Roast Pumpkin 9-

Kentish Beef and Fiery Horseradish Soup 12-

Ultimate Breakfast Brioche Bap 15-

Two Rashers of Kentish Smoked Back Bacon, two Cumberland Sausages, one Fried Egg and Red Onion Chutney. Finished with two Hash Browns on the side.

Baked Camembert, Newington Honey and Rosemary 13-

Served with Sourdough.

Roast Corn Ribs with Kentish Sourcream 10-

Five Bean Cassoulet 16-

Borlotti Beans, Red Kidney Beans, Butter Beans, Cannellini Beans and Chickpeas in a rich Tomato Sauce. Served with Sourdough.

Kentish Steak and Eggs 19-

Kentish Minute Steak with two Fried Eggs

Roasted Chicken Supreme 19-

With Creamed Mashed Potato, Roasted Beets and Creamed Spinach finished with a Wild Mushroom Sauce.

Pot Pie of the Day 19-

Creamed Mashed Potatoes, Seasonal Vegetables.

Braised Kentish Beef Brisket 21.5-

12-Hour Slow-Braised Kentish Brisket on a bed of Creamed Mashed Potato, Red Wine Jus served with Seasonal Kentish Vegetables

Beef Stroganoff with Rice 21.5-

Braised Strips of Kentish Beef with Sherry and a Hinxden Double Cream Reduction, served with Rice and Kentish Seasonal Vegetables.