

February 2012



Starters

Salmon Gravalax £6.50

- lemon and dill dressing ◦ salad leaves

Pan Fried Scallops £7.50

- cauliflower purée ◦ infused olive oil

Deep-fried Breaded Kent Chaucer's Camembert (v) £6.50

- cranberry sauce

(also available as a main course £14.00)

Soup of the Day (v) £5.50

- Kentish Huffkin

A Kentish Huffkin is a soft, slightly sweet bread roll. Traditionally, the baker leaves his thumb-print in the dough, which explains the dimple on the top.

Game Meat Balls £6.95

- red onion chutney

our game is provided for us by the local shoot in Smarden

Coarse Hunter's Paté £5.95

- toasted Huffkin fingers ◦ red onion chutney

Mains

Fish of the Day

- *Please ask for today's catch*

Lamberhurst Venison & Chestnut Casserole £16.50

- slow cooked in a rich red wine sauce ◦ creamed mash

Hunter's Pie £17.00

- short crust pastry ◦ red wine sauce ◦ creamed mash

Staplehurst Pheasant £16.50

- half a boneless pheasant ◦ braised red cabbage ◦ bubble & squeak ◦ flambé brandy & grape sauce

Prime Fillet Steak and Chips £22.50

- button mushrooms ◦ cherry tomatoes on the vine
◦ hand-cut chunky chips

- Green Peppercorn / Béarnaise / Kentish Blue Cheese Sauce
(£5 supplement for hotel residents on a dinner B&B package)

Slow Roasted Belly of Egerton Pork £18.00

- caramelised apple ◦ Biddenden Cider sauce ◦ creamed mash

Leek & Cashew Nut Tart (V) £14.50

- paprika dressing ◦ bubble & squeak

Cauliflower & Ashmore Cheese Gratin (V) £14.50

- new potatoes

We are happy to substitute your potatoes – just ask

- New Potatoes ◦ Bubble & Squeak ◦ Creamed Mash
◦ Mustard Mash ◦ Chunky Hand-Cut Chips with sea salt

Side salad available on request £2.00

Some of our dishes may contain nuts or traces of nuts. If you have any allergies please ask your waiter for advice. A discretionary 10% Service Charge will be added to tables of 8 or more and for residents of the hotel.

Gratuities are shared equally amongst all staff



Puddings

with Dessert Wine Recommendations

Homemade Gypsy Tart £6.50

- clotted cream ◦ toffee drizzle
- *Clos Dady Sauternes (France) £6.25*

A farmer's wife whipped up a pudding out of condensed milk and pastry to fatten up some local gypsy children. What she produced has become a Kentish classic!

Warm Apple Tarte Tatin £6.50

- honeycomb ice cream
- *Feudi di San Gregorio Privilegio (Italy) £7.50*

Ginger Sticky Toffee Pudding £6.50

- vanilla ice cream
- *Feudi di San Gregorio Privilegio (Italy) £7.50*

Dark Chocolate Parfait £7.00

- white chocolate sauce
- *Cabernet Franc Peller Icewine (Canada) £8.50*

Fruit Bowl £6.00

- fresh cream
- *Feudi di San Gregorio Privilegio (Italy) £7.50*

Ice Cream Medley £7.00

Choose three scoops of handmade ice cream:

- Vanilla ◦ Honeycomb Crunch ◦ Strawberry
- Chocolate & Hazelnut ◦ Lemon Curd
- *Feudi di San Gregorio Privilegio (Italy) £7.50*

Kentish Cheese and Biscuit Selection £7.00

- chutney ◦ please ask for today's choices
- *Taylor's 10 Year Old Tawny £3.75*
- *Quinta do Crasto Vintage Port 2005 £4.75*

To Finish..

Cafetiere Coffee £1.90

- Kentish Roast - wholebean Arabica coffee ◦ Decaffeinated

Tea £1.70

- Pluckley Tea - Assam blend of Kenya teas

Speciality Teas £1.90

- Green Tea ◦ Pure Peppermint ◦ Lemon & Grapefruit infusion
- Cranberry, Strawberry & Raspberry infusion

Liqueurs

- Irish Coffee £5.75
- Calypso Coffee £5.75
- Disaronno (Amaretto) £4.00
- Baileys £4.50
- Courvoisier £4.95

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