



Please note this is a draft weekday menu. Certain dishes are subject to change

SANDWICHES All £6.75

Mature cheddar, Kentish gammon ham, beetroot relish, poppy seed baguette
Spitfire battered cod fish fingers, chopped tartare, white bloomer
North Carolina BBQ Pulled pork, apple slaw, sourdough roll *Add smoked Applewood cheddar* £7.5
Hot smoked salmon wrap (or lemon thyme chicken), pico da gallo, avocado, watercress

STARTERS

Bread board: Virgin olive oil & balsamic, Nocellara olives, sun-dried tomatoes, Netherend Farm butter £5.8
Atlantic trio sharer: Hot smoked salmon, horseradish potato salad.
Scottish kiln smoked salmon, avocado mousse. Pepper mackerel, pickled gin cucumber £13.5
Crisp panko squid rings, lemon aioli £6.5
Whole baked camembert (enough to share): maple syrup & pecan, crostini, apple, celery, fig jam (V) £11.5
Scotch egg: Black pudding & Lincolnshire sausage, piccalilli £6
Heritage tomato bruschetta, mozzarella di bufala, basil oil (V) £6.5
KFC: Korean fried chicken wings, spring onion, lime, sesame seed £7

MAINS

650gm Chateaubriand (sharing fillet of aged beef), rosemary roast new potatoes, seasonal greens, beef jus £56
Confit duck leg, dauphinoise potatoes, rainbow chard, blackberry sauce £16.5
Moroccan Spiced Nut Roast, wild mushroom sauce, mint new potatoes £12.75
Pan seared Tikka salmon, crushed Kent new potatoes, local asparagus £14.9
Mac 'n' Cheese, crushed minted peas (V) £9.5 *add pulled pork* £11
Venison Haunch, jersey royal potatoes, seasonal greens, parsnips purée £14.9
Chicken Caesar salad: Gem lettuce, parmesan croutons, white anchovies, lemon thyme chicken, smoked bacon, shaved parmesan £11.75
Krusovice beer battered cod fish fillet, chunky cut chips, crushed minted peas, chopped tartare £12.75
Or try our VEGGIE Fish 'n' Chips with battered halloumi (V) £11
Slow roasted pork belly, wild mushroom, tarragon, cider, crème fraiche, colcannon £15.25
Piri piri king prawns, sweet chilli mayo, mango salsa, skinny fries £12.75
Braised lamb shank, Jersey Royal potatoes, rich gravy, braised red cabbage £17.25
Wild boar & apple sausages (or *Korkers* gluten free, or *Quorn* veggie (V)), caramelised onion gravy, braised red cabbage, creamed mash £12.25
Kentish gammon ham, free range duck eggs, skinny rustic fries £11.5
Turkey, leek and blue cheese pie, truffle & bacon mashed potato, seasonal greens £13.75
BURGERS - in a sourdough bun (gluten & dairy free bun available), gem lettuce, pickles, tomato, thick cut chips & coleslaw
Reuben: Beef patty, sauerkraut, smoked applewood cheddar, Russian dressing £13.25
Classic Horse Burger: Handmade beef patty, mature cheddar, house relish £11.75
The Hot bird: Pane chicken breast, chilli jam, gem lettuce, mature cheddar, lemon aioli £13
Moo & Blue: Beef patty, streaky bacon, Portobello mushroom, Kent blue cheese, aioli £13.5
Filth Burger: Beef patty, chorizo, chilli beef, guacamole, dripping cheddar, sweet potato fries £14.25
Add streaky bacon, pulled pork, portobello mushroom, duck egg or chorizo to any burger £1.5
Add 4 breaded butterfly prawns £3.75 *Swap your chips to sweet potato fries on any dish for an extra* £1.5

SNACKS & SIDES

Disco Fries: Skinny cheese chips, Korean pulled pork, sour cream, siracha sauce, kimchi, jalapenos £6.5
Texan Chips: Braised chilli beef, steak cut chips, melted cheddar cheese £5.50
Chunky cut chips £3.2 Sweet potato fries £4 Beer battered onion rings £3.25 Cauliflower cheese £3.25 Seasonal greens £2.5
Creamy mash £2.5 Crunchy slaw £2.25 Truffle oil & parmesan chips £4.5 Cheesy chips £4.2 Dressed salad £3 Nocellara olives £3.5

If you have any allergies or special dietary requirements, please ask the team for details



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STARTERS

Atlantic trio sharer: Hot smoked salmon, horseradish potato salad,
Scottish kiln smoked salmon, avocado mousse, pepper mackerel, pickled gin cucumber £13.5

Panko squid rings, lemon aioli £6.5

Bread board: Virgin olive oil & balsamic, Nocellara olives, sun-dried tomatoes,
Netherend Farm butter (V) £5.8

Piri-Piri King prawns, sweet chilli mayonnaise, mango salsa £7

KFC: Korean Fried Chicken wings, spring onion, sesame seed £7

Heritage tomato bruschetta, mozzarella di bufala, basil oil (V) £6.5

Scotch Egg: Black pudding & Lincolnshire sausage, piccalilli £6.75

Whole Baked Camembert (enough to share): Maple pecan, crostini, apple, celery, fig marmalade (V) £11.5

MAINS

Chart Farm beef £13.8 Roast turkey £13.2 Duo of beef & turkey £18.5 Confit Duck Leg £16.5

Slow roast pork belly £15.2 Moroccan spiced nut roast (V) £13.75

Braised lamb shank £18

650gm Chateaubriand (fillet of aged beef) for 2 to share, rich beef jus £56

*Crisp, rosemary roast potatoes, braised red cabbage, mashed carrot & swede, seasonal greens,
parmesan & black pepper parsnips, Yorkshire pudding*

Cauliflower Cheese £3.5 *add pork belly* £6.5

Pan roasted tikka salmon, crushed new potatoes, local asparagus £14.9

Krusovice beer battered cod fish fillet, thick cut chips, crushed minted peas, chopped tartare £12.75

Or try our VEGGIE Fish 'n' Chips with battered halloumi (V) £11

Mac 'n' Cheese, roast potatoes, parmesan & black pepper parsnips,

Yorkshire pudding (V) £10.5 *Add Pulled Pork* £12

Wild boar & apple sausage (or *Korkers* gluten free, or *Quorn* veggie (V)), caramelised onion gravy, creamed mash,
Yorkshire pudding, roast parsnips £13.25

**BURGERS – served in a sourdough bun (gluten & dairy free bun available), gem lettuce, pickles,
tomato, thick cut chips & coleslaw**

Reuben: Beef patty, pastrami, sauerkraut, smoked applewood cheddar, Russian dressing £13.25

Classic White Horse Burger: Handmade beef patty, mature cheddar, house relish £11.75

Filth Burger: Beef patty, chorizo, chilli beef, guacamole, dripping cheddar, sweet potato fries £14.25

Moo & Blue: Beef patty, streaky bacon, Portobello mushroom, Kent blue cheese, aioli £13.5

Add streaky bacon, pulled pork, portobello mushroom, duck egg or chorizo to any burger £1.5

Add 4 breaded butterfly prawns £3.75 *Swap your chips to sweet potato fries on any dish for an extra* £1.5

SIDES

Disco Fries: Skinny cheese chips, Korean pulled pork, sour cream, siracha sauce, kimchi, jalapenos £6.5

Braised chilli beef, steak cut chips, melted cheddar cheese £5.5

Chunky cut chips £3.2 Sweet potato fries £4 Beer battered onion rings £3.25 Creamy mash £2.5

Roast potatoes £4 Yorkshire pudding £1.5 Truffle oil & parmesan chips £4.5 Cheesy chips £4.2

Dressed salad £3 Seasonal greens £2.5 Crunchy slaw £2.25 Nocellara olives £3.5

If you have any allergies or special dietary requirements, please ask the team for details



Desserts – All £6.5

Chocolate Brownie, caramel honeycomb ice cream

Sticky toffee pudding, butterscotch sauce, vanilla pod ice cream

Churros, Amaretto chocolate sauce, custard

Rhubarb and stem ginger crumble, custard cream

Eaton Mess: Strawberries, cream, meringue, raspberry cheesecake ice cream

Yorvale ice cream (3 scoops), double chocolate chip, caramel honeycomb, raspberry cheesecake, peaches & cream, fig & Armagnac, lemon curd, vanilla pod, strawberry sensation

Sorbet (vegan & dairy free) blackcurrant, passion fruit £5.75

Mini Strawberry Cheesecake and a hot drink

Cheeseboard: Kentish blue, smoked Applewood cheddar, Brie Ma Crémère £8.5

Sherry & Port

Barbadillo Pedro Ximenez - Lush & rich, plum, raisins & chocolate £2.8 50ml/ £5.2 100ml

Quinta Do Crasto LBV - Deep violet & fresh red berry, fruity & elegant £3.2 50ml/ £6 100ml

Fonseca 10 year old Tawny - Matured in wood, beautifully soft & creamy, toffee fruit £5.4 50ml/ £10.4 100ml

Dessert Wine

Chateau de la Peyrade NV Muscat de Frontignan - Aromas of lychee, honey & hints of orange £17 375ml

Edgcumbes - Brazilian blend coffee

Latte £2.6/ £3

Cappuccino £2.5/ £2.9

Espresso £1.80 **double** £2.8

Americano £2.2

Filter coffee - *Guatemala bean* £2.5/ £6.25

Add a shot of DaVinci gourmet syrup - *Vanilla, caramel, hazelnut* £0.4

Liquor floater coffee - *French, Irish, Calypso, Italian* £5.2

Charbonnel et Walker - **Hot chocolate** £2.6

Birchall - **East Africa finest Tea** £2.4

Green Tea & peach - *Floral & cleansing*

Camomile - *aid digestion & promotes sleep*

Virunga Earl Grey - *East Africa's finest tea*

Organic Redbush Caffeine Free - *hydrating infusion rich in antioxidants*

Great Rift - *Breakfast blend*

Lemongrass & Ginger - *lively & spicy*

Green Tea - *Purifying & restorative*

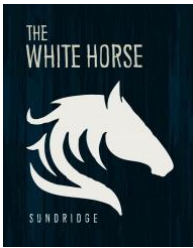
Red berry & Flower - *Fruity & refreshing*

Great Rift Decaf - *Decaffeinated breakfast blend*

Peppermint - *Fresh & invigorating*

Espresso Martini £7.5

The connoisseurs Jäger bomb - *Espresso, Kahlua, vodka, Teichenne butterscotch schnapps*



Edgcumbes
COFFEE ROASTERS & TEA BLENDERS

BIRCHALL
A family tradition since 1872


Chart Farm
Venison and Butchery


GRIGGS
OF HYTHE
SUPPLIERS OF FINE FISH & GAME