



Take Away Menu

MONDAY – FRIDAY 6-9pm

SATURDAY 12-9pm

SUNDAY 12-5pm (The Classics and Roast of The Day **only!**)

Smaller portions of some dishes are available on request for smaller appetites!



STARTERS / LIGHT BITES - £6

SMOOTH CHICKEN LIVER TERRINE, RED ONION MARMALADE, CORNICHONS & TOASTED RUSTIC BAGUETTE

TOASTED GOATS CHEESE, FINE GREEN BEANS, BEETROOT & WALNUT SALAD SERVED WITH A HONEY & WHOLE GRAIN MUSTARD DRESSING

COD & PRAWN FISHCAKE WITH A LEMON & CORIANDER CRUST SERVED WITH A SWEET CHILLI DIP & A SALAD GARNISH

CHEF'S SPECIALS - £11

SLOW COOKED LAMB RAGU WITH TOMATO & ROSEMARY SERVED WITH PAPPARDELLE PASTA & PARMESANE SHAVINGS

SALMON FILLET WITH A PRAWN & DILL HOLLANDAISE SAUCE, WILTED SPINACH & NEW POTATOES

THE CLASSICS - £11

LOCAL BEER BATTERED HADDOCK, CHIPS, PEAS & TARTARE

LOCAL KENTISH SAUSAGES, MASH, PEAS & ONION GRAVY

HONEY ROAST HAM, 2 FREE RANGE EGGS & CHIPS

HOMEMADE PIE OR SUET PUDDING OF THE WEEK, SERVED WITH VEG & A CHOICE OF POTATOES

THE BOWL BURGER - £11

HAND PRESSED TO OUR HOUSE RECIPE, BRIOCHE BUN, CHIPS & ONION RINGS

HOUSE BURGER, BBQ OR BURGER SAUCE

(V) FALAFEL & SPINACH

EXTRA ON TOP - CHEDDAR, STILTON OR BACON - £1

DESSERTS - £5

CHOCOLATE FONDANT, FRESH LOCAL STRAWBERRIES & RASPBERRY COULIS

STICKY TOFFEE PUDDING, TOFFEE SAUCE & CUSTARD

MANGO & LIME CHEESECAKE WITH A PASSIONFRUIT COULIS

FRUIT CRUMBLE OF THE WEEK & CUSTARD

THE BOOZE!

CAN ONLY BE PURCHASED WITH A MEAL ORDER!

BTL OF SAUVIGNION BLANC / MERLOT/ PINOT BLUSH - £9

BTL OF PROSECCO - £15

2 PINT'S OF A BEER OF YOUR CHOICE - £BEER
(+70P FOR REUSABLE CONTAINER)

ALLERGENS ARE PRESENT IN OUR KITCHEN – PLEASE TELL YOUR SERVER OF ANY ALLERGIES OR FOOD INTOLLORENCES PRIOR TO ORDERING AND WE WILL BE HAPPY TO ADVISE YOU