

Allergy table: L-lactose SU- sulphites G-gluten D-dairy M-mustard SH-shell fish/crustaceous

Areas shaded in blue are speciality items & "not" subject to any offers or further discounts

**Olives** £3, **Cheesy garlic bread** £5

## STARTERS

<b>Soup of the day</b> (v) <i>Served with bread</i>	£6	<b>Calamari Fritters</b> (SH,D) <i>salad and sweet chilli dip</i>	£6
<b>Deep fried brie</b> (L,G,D) <i>with wild berries homemade compote</i>	£6	<b>Steak on Toast</b> <i>Goat Cheese &amp; red peppers</i>	£6
<b>Stuffed confit chicken thigh</b> <i>Chilli cream mash, Thyme &amp; apricots</i>	£6	<b>Garlic King prawns</b> <i>with pineapple Carpaccio and salads</i>	£8

## STEAKS

<b>Roast 7 oz Chateaubriand of fillet Beef</b> (D) <i>Potato dauphinoise, portabella Mushroom &amp; roasted vine tomatoes</i>	£25	<b>Kentish 10oz sirloin steak</b> <i>Potato dauphinoise, portabella Mushroom &amp; roasted vine tomatoes.(D)</i>	£21
<b>Kentish 10 oz rib-eye steak</b> <i>Potato dauphinoise, portabella Mushroom &amp; roasted vine tomatoes (D)</i>	£21	<b>Add a homemade sauce to your steak</b> £2.50	
<b>Steaks</b> <b>Change from potato dauphinoise to chips</b> <b>Free of charge!!</b>		<b>Peppercorn &amp; brandy, Red wine, Mushroom</b> (SU, D)	

## "SURF "N" TURF" COMBINATION DISHES "

change too scallops or prawns on these dishes supplement of £4

<b>8hrs slow cooked BBQ pork ribs</b> <i>Farmhouse chips and salad.</i>	"N" (SH,D,L)	<b>calamari rings</b>	£21
<b>Slow roasted pork belly</b> <i>crackling, apple puree, fondant potato, Savoy cabbage, pork sauce</i>	"N" (D,L,SH)	<b>Rye bay scallops</b>	£22
<b>Kentish 10oz sirloin steak</b> <i>Potato dauphinoise, portabella Mushroom &amp; roasted vine tomatoes</i>	"N" (SH,L)	<b>Garlic King prawns</b>	£22
<b>Kentish 8 oz rib-eye steak</b> <i>Potato dauphinoise, portabella Mushroom &amp; roasted vine tomatoes</i>	"N" (SH,L)	<b>Rye bay scallops</b>	£26
<b>Roast 7 oz Chateaubriand of fillet Beef</b> <i>Potato dauphinoise, portabella Mushroom &amp; roasted vine tomatoes</i>	"N" (SH,L,M)	<b>King Prawns</b>	£27

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## MAIN COURSES

<b>Embankments BBQ pulled pork burger</b>	£12	<b>Chicken breast supreme</b>	£15
<i>cheese, tomato, Farmhouse chips and Mediterranean salad.. (G,D)</i>		<i>Thyme crushed potatoes, carrot puree and mushrooms &amp; Madeira Sauce</i>	
<b>Chilli crab linguini</b>	£15	<b>8hrs slow cooked BBQ pork ribs</b>	£15
		<i>Farmhouse chips and Mediterranean salad.. (D,L,SU)</i>	
<b>Giant king prawns</b>	£17	<b>Slow roasted pork belly</b>	£17
<i>Herb's, garlic, chilli, red peppers, onions and cognac sauce, Farmhouse chips and Mediterranean salad.(SH,D)</i>		<i>crackling, apple puree, fondant potato, Savoy cabbage, pork sauce</i>	
<b>Pan roasted sea bass fillet</b>	£18	<b>Confit duck leg</b>	£16
<i>Potato dauphinoise,, braised spinach, carrot puree and white wine sauce</i>		<i>butter mash potato, braised red cabbage carrot puree &amp; red wine sauce</i>	

## VEGETERIAN DISHES

<b>Mushroom linguini</b>	£14	<b>Truffled macaroni cheese</b>	£12
<i>Mushroom cream sauce &amp; grated parmesan (L,G,D)</i>			

### Side dishes all £3.5 as extra

#### Or £2 as a substitute

farmhouse chips, new potatoes,  
Mixed Veg, Red cabbage, *potato dauphinoise*

**Replace any potato portion of a dish to chips is free!!**

## HOMEMADE DESSERTS

<b>Cheesecake of the day</b>	£6	<b>Crumble of the day</b>	£6
<i>Winter fruit compote &amp; ice cream (L,G,D)</i>		<i>homemade custard</i>	
<b>Chocolate and cranberry brownie</b>	£6	<b>Cheese board</b>	£8
<i>Fruit compote and vanilla ice cream(L,G,D)</i>		<i>selection of cheeses, biscuits, chutney and grapes(L,G,D)</i>	