

# Bistro *on the* Green

## Mains

Pan-fried potato gnocchi  
light tomato ratatouille, chive oil, parmesan & lemon  
£12.5

Thai green chicken curry  
purple rice, banana fritter, poppadom & riata  
£14

Twice cooked pork belly, soft herb potato cake,  
apple fritter, wilted spinach, puffed crackling & port jus  
£14.5

Sous Vide of Romney Marsh lamb served medium rare  
spring vegetables in a light broth & minted salsa verde  
£17.5

12 hour beef short rib on the bone  
new potatoes, spring greens & Shiraz jus  
£17

Beer battered North Sea cod & hand cut chips,  
crushed peas, tartare & lemon  
£13.5

Paprika roasted duck breast over parmentier potatoes, with  
chorizo, green beans finished with a tomato & thyme jus  
£16.5

### FOOD ALLERGY WARNING

Our food may contain cereals containing gluten namely wheat, celery, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphites

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Bread and marinated olives

£3.5

Bistro seafood board

Gravlax of salmon, smoked mackerel pate, pickled herring  
coldwater prawns, chilled octopus terrine, lemon & toast

£9.5/£14

## Starters

Homemade soup with bloomer

£6

Grilled asparagus & soft poached hens egg  
grand padano, pea shoots & truffle oil

£6.5

Chicken liver pâté, brioche toasts, quince purée

£6

Fire roasted pepper & fennel bruschetta  
oven dried tomatoes, parmesan & lemon

£6.50

Salt & pepper squid, chilli sweet & sour, coriander

£7.5

Butter baked Camembert, toasted almonds, pickled grapes  
& baguette

£8

Lemon & thyme crumbed Scottish Scampi  
cocktails sauce, lemon & samphire

£8.5

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