

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

Bistro *on the* Green

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

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

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