

Menu for Thursday, 28th August 2025

National Burger Day 28th August 2025

It's National burger day! Celebrate with us with some unique burgers added to our menu

The Cod Bun lightly battered Cod fillet served in a brioche bun with baby gem lettuce & tartare sauce served with a side of skinny chips and a crispy side salad. **£15.95**

The Moving Mountains Vegan Burger (VE) 100% plant based burger made by Moving Mountains. Made of oyster mushrooms, beetroot, pea and vegetables. Served in a toasted bun with sliced gherkin, tomato, red onion, iceberg lettuce and vegan spiced mayonnaise. Accompanied by skinny fries. Why not add vegan or cheddar cheese for £1.25? **£16.50**

HLT Burger (V) Grilled Halloumi topped with lettuce and tomato then we add cranberry sauce to finish this veggie delight served in a toasted burger bun served with skinny fries **£16.95**

Our Homemade Scotch Beef Burger Using the finest cuts of Scottish chuck, rib and brisket steak this succulent patty is then cooked on an open charcoal grill topped with American cheese (cheddar instead on request) then served in a toasted bun with sliced gherkin, tomato, red onion, crispy iceberg lettuce and mayonnaise, accompanied by a side of deep fried skinny chips and a pot of rubyslaw Why not add an additional topping: A slice of British back bacon £1.25 - a fried Lohmann's Brown Hens free range egg £1.10 **£17.50**

The Chicken Burger A chargrilled chicken breast topped with red onion marmalade served in a toasted bun, on a bed of shredded lettuce, red onion, sliced beef tomato, gherkin with a homemade coleslaw and served with Skinny Fries **£17.50**

The Dirty Burger Using the finest cuts of Scottish chuck, rib and brisket steak this succulent patty is then cooked on an open charcoal grill topped with American cheese (cheddar instead on request) and Chilli Beef. Then served in a toasted bun with sliced gherkin, tomato, red onion, crispy iceberg lettuce and mayonnaise, accompanied by a side of deep fried skinny chips and a pot of rubyslaw. **£17.95**

While you wait - Keep yourself busy while waiting for lunch or dinner!!

Choose From Our Selection Below Salted peanuts - £2.10
Dry roasted peanuts - £2.40 Scampi fries £1.50 - Twiglets £2.60 - Mini cheddars £1.95 - Selection of crisps £1.75
£1.50-£2..60

To Start.....

Mixed Olives (VE) £4.95

Homemade Garlic Bread (VE) Oven baked baguette cut four ways made with garlic infused butter. **£5.50**

Cheesy Garlic Bread - Vegan alternative on request, just ask! Oven baked baguette cut four ways using garlic infused butter topped with aged mature cheddar and mozzarella toasted until golden and crispy. **£7.50**

Toasted Pitta Bread served with Hummus £7.95

Cajun Spiced Chicken Wings Cajun Chicken Wings coated with cajun spices & oven baked, served with spicy sweet pepper & Chilli mayo on a lambs lettuce salad. **£9.95**

Bread & Olives Nibble Board (V) Toasted granary Bakers bread served with olive oil and balsamic vinegar for dipping , chilli mixed olives, roasted red peppers and seaweed butter **£9.95**

Kent Heritage Tomato & Avocado Salad (VE) Heritage tomatoes diced then mixed with cherry vine tomatoes, shredded red onion, sliced avocado, baby gem lettuce all dressed in a basil, mint & oregano vinaigrette , accompanied by toasted garlic ciabatta croutes - (can be GF on request). **£9.95**

Spicy Nachos Bowl - choose from Chilli Beef or Spicy Mixed Bean Chilli (V) Homemade crunchy smokey cajun tortilla chips topped with Chilli Beef Or Hot Mixed Bean Chilli Con Carne (v) served topped with cheddar cheese, guacamole, salsa, sour cream and jalapeños (The hot mixed bean chilli nachos can be made vegan by using vegan cheese and removing the sour cream) **Chilli Beef £10.95 - Mixed Bean £10.50**

Oven Baked Sharing Camembert (V) A whole camembert topped with garlic and herb olive oil, oven baked until gooey and served with toasted croutes, fruity cranberry sauce and lightly dressed mixed leaf. Delicious for one or even more to share. (Can be GF on request) **£16.50**

Mains

Your patience is appreciated during busy periods we do not serve fast food, we serve good food as soon as we can **£0.00**

Handmade , Award-Winning, Italian Tortellini Pasta Filled with crayfish and prawns tossed in garlic, chilli, ginger and coriander butter, topped with freshly grated parmesan cheese and a twist of black pepper. Served with fresh garlic bread.
Starter £10.95/ Main Course £19.95

Continued Overleaf

Food Allergies and Intolerances: Before you order your food, please inform our crew if you have any food allergies or intolerances. Our allergens menu is available, please ask a member of the team if you would like to see it.

Mains (cont'd)

Cumberland Sausages & Mash British Cumberland pork and herb sausages, grilled and served with a side of creamy mashed potatoes, Larkins beer battered crispy onion rings smothered with a rich red wine gravy (why not add some seasonal vegetables or buttered garden peas from our side orders section) **£15.95**

The Chaser Ploughmans a chunk of aged mature cheddar cheese & red Leicester, Succulent slices of honey roasted ham, pickled egg, onion & piccalilli, tangy Branston pickle, crisp apple, celery, plum tomato and a warm baguette with butter **£16.95**

British Honey Roasted Ham, Egg & Chips (can be GF on request) Glazed ham from South Downs farm smothered in honey which is made by protected bees (hives for lives), served cold and topped with two fried Lohmann brown hens eggs alongside chunky chips and with a homemade piccalilli **£16.95**

The Arnold Bennett Omelette Enjoy this classic dish created at the Savoy Hotel (Where our MD Brian Whiting once trained as a chef) for the Great British novelist 'Arnold Bennett'. Savour the combination of fluffy Lohmann-Brown free-range eggs, creamy béchamel sauce, smoked haddock, cheddar and gruyere cheese. Served with skinny fries and a dressed side salad. Whilst we take every care to remove bones from our dishes, a few may remain. **£16.95**

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Homemade Pie of the Day - today's pie is the classic

Minced Beef & Onion this lovingly made shortcrust pastry pie is served with creamy mashed potatoes and a side of buttered garden peas and chefs rich red wine gravy **£17.50**

The Chilli Dog This Tasty Dog is a jumbo Cumberland sausage served in a toasted classic white hot dog roll topped with homemade chilli beef and covered in aged mature cheddar cheese, served with skinny fries and a tossed salad. **£17.95**

Award-Winning Beer Battered Cod & Chips Atlantic Cod from the clear, cold, healthy waters of the Barents sea. Cooked in a Larkins beer batter with chunky chips, served with creamy mushy peas, a wedge of zesty lemon and homemade tartare sauce. We are currently frying fish from the Trawlers Naezdik and its sister ship The Golovnin, captained by Bert and Ernie respectively. **Regular Cod £19.95/Large Cod £24.95/**

Pan Fried Atlantic Salmon (GF) Pan fried Atlantic Salmon on confit fennel with hasselback potatoes a creamy pea puree and chanteney carrots. **£21.95**

Chicken Caesar Salad Pan cooked free range chicken breast served on a Caesar salad base of romaine lettuce crunchy croutons, bacon lardons and anchovies topped with a creamy Caesar dressing & parmesan cheese(can be GF on request) **£21.95**

Seafood Summer Platter Sashimi-style Award Winning 'Smokin Brothers' Scottish Smoked Salmon, Spicy Atlantic Prawn Cocktail & Peppered Mackerel with horseradish Mayo sauce. Served with house made crispy fries and a tossed side salad. **£22.95**

Slow Cooked Romney Marsh Lamb (GF) Limited Numbers

Four hour slow cooked local lamb, shredded then rolled with carrot, celery & parsley pan sealed served with Dauphinoise potatoes, buttered chanteney carrots & broccoli florets finished with a redcurrant & mint sauce **£29.95**

Veggie & Vegan Mains..

Maple Glazed Peach and Feta Salad (V) Chargrilled maple glazed peaches tossed with cherry vine tomatoes, peppery rocket, new potatoes and tangy feta cheese. Topped with garlic & herb ciabatta and a balsamic glaze **£15.95**

Spiced Avocado Bowl (VE) Roasted sweet potato, diced avocado, black beans, tomatoes, red onion, roasted sweetcorn, crispy tortilla strips, chopped coriander, peppery rocket finished with a zesty lime dressing topped with chilli flakes **£15.95**

Vegan Fish & Chips (VE) Vegan friendly beer battered banana blossom marinated in seaweed served with chunky chips, mushy peas, vegan tartar sauce and a zesty lemon wedge **£16.95**

Halloumi Caesar Salad (V) Halloumi cheese grilled till golden served on a Caesar salad base of romaine lettuce, crunchy croutons topped with a creamy Caesar dressing & parmesan cheese (can be GF on request) **£17.95**

Sandwiches

Roasted Vegetable Flatbread (V) Chargrilled Flatbread, topped with roasted peppers, aubergine, and tomatoes, smothered with melted Mozzarella & Cheddar cheese, and garnished with a garlic and herb oil, served with side of skinny chips and a crispy side salad. **£12.95**

Tuna & Sweetcorn Ciabatta This sandwich is made with North Atlantic tuna and sweetcorn bound in a light mayonnaise, served in a warm ciabatta served with a side of skinny chips and a crispy side salad. **£12.95**

Homemade Chilli Beef Burrito A floured tortilla wrap filled with slow cooked homemade spicy chilli beef topped with cheddar cheese and tangy salsa, oven baked until golden. Served with a side of skinny chips and a crispy side salad. **£12.95**

Slow Cooked Pulled Pork Wrap Pulled pork smothered in a barbeque sauce with crisp lettuce in a white tortilla wrap, served with skinny fries and a tomato, rocket and balsamic salad - **£12.95**

Vegan Burrito (VE) A floured tortilla wrap stuffed with homemade slow cooked mixed bean, courgette, onion, pepper & celery chilli mixed with white rice topped with tangy salsa and vegan cheese, oven baked to finish. Served with skinny chips and a crisp salad. **£12.95**

(We have Gluten Free Bread available)

When you are seated at our busy tables, we may become slower than normal, we are sorry if this causes any upset to you or your party. We will do our best to serve you as quickly as possible. If you are not happy with this, please ask your server to remove the charge. 100% of the tips you leave are distributed amongst the crew.



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