

Small Plates

House Bread & Butter (v)	4
Kent Collection Charcuterie	7
Alsop & Walker Cheese & Crackers (v)	7
Crisp Cod Loin, Soy Ketchup	6
Ashmore Cheddar Rarebit on Toast (v)	5
Black Pudding Scotch Egg	5
Mackerel Pate	6
Rock Oysters, Soy Ponzu (2)	5
House Olives (v)	4
Sweet Box	3
Today's Dessert	5

We Advise 3-4 plates per person

*Tapas style service, dishes will arrive as soon as they are ready from the kitchen
10% service charge will be added to each bill*

Bottled Beers

Angels & Demons, 49 Horses	2.8%	4
<i>Big Hop table beer from Faversham</i>		
Tickety Brew, Pink IPA	4.5%	4
<i>Raspberry & Strawberry IPA, brewed in Manchester</i>		
Bristol Beer Factory, Hefe	4.8%	5.5
<i>German style wheat beer, banana, clove, grapefruit. Brewed in Bristol.</i>		
De La Senne, Tara Boulba	4.5%	4.5
<i>Extra hoppy pale ale, refreshing, citrus scent brewed in Belgium</i>		
Hiver, Honey Beer	5.0%	4.5
<i>Crisp and refreshing blonde beer brewed with Honey in London</i>		
Wild Beer Co, Fruitbooter	5.7%	6
<i>Pink peppercorn season, Somerset raspberries. Tart, Jammy = Mouth-watering</i>		
Angels & Demons, A.D.H-ME	5.2%	4.5
<i>Hoppy American pale ale, brewed in Folkstone</i>		
Paulaner, Salvator	7.9%	4.5
<i>Traditional German Bock beer. Malty, with a fine balance of sweet & fruit</i>		
Angels & Demons	3.8%	4.5
<i>Session IPA, light in character, big hop flavour from Faversham</i>		
Floris, Kriek	3.6%	5
<i>Belgium wheat beer, blended with Belgium cherries. Epic fruit beer!</i>		
Wild Beer Co, Breakfast of Champingons	4.5%	6
<i>Chanterelle mushrooms, parsley, peppercorns and wild yeast give this beer</i>		
<i>A sour yet earthy texture. A must try beer, again from Somerset</i>		
Siren Craft Brew, Liquid Mistress	5.8%	5
<i>West Coast Red IPA, biscuit & burnt raisins, spark of peach & grapefruit. Brewed in Reading</i>		
Mongozo, Pilsner (g)	5.0%	4
<i>Gluten Free and organic Belgium style lager</i>		
Mongozo, Buckwheat (g)	4.8%	4
<i>The first Gluten free beer, using Buckwheat. Traditional orange peel Witbeer</i>		