

VINTAGE Afternoon TEA



SERVED MONDAY - SATURDAY

12 - 5PM

24 HOURS BOOKING NOTICE REQUIRED

Bottomless BRUNCH

(n): the socially
acceptable excuse
for day drinking.



11-4PM
saturdays

BOOKING RECOMMENDED

CHILDREN'S MENU

STARTERS

- Carrot & Cucumber Batons (v) 2.50
- Garlic Bread (v) 2.50
- Soup of the Day 2.50
- Bread Soldiers (v) 2.50

MAINS

- Breaded Fish Goujons 5.00
skinny fries, peas or beans
- Chicken Goujons 5.00
skinny fries, peas or beans
- Superfood Salad 5.00
*quinoa, courgette, aubergine, charred onion,
pomegranate, mixed leaves, halloumi (v)*
- Cheeseburger 5.00
skinny fries, mixed leaf salad
- Macaroni Cheese 5.00
mixed leaf salad (v)

DESSERTS

- Ice Cream & Toppings 2.50
- Chocolate Brownie 2.50
vanilla ice cream
- Sticky Toffee Pudding 2.50
chantilly cream

SUNDAYS

- Roast Beef 6.95
all the trimmings
- Roast Pork 6.95
all the trimmings
- Vegetable Roast 6.95
all the trimmings (v)

MEAL DEAL*

2 COURSE + FRUIT SHOOT 7.00

3 COURSES + FRUIT SHOOT 8.50

*Not valid on Sundays or in conjunction with any other offer. The children's menu is available to those aged 10 years and younger. Food Allergies & Intolerances: Please speak to a member of staff to see our allergens menu. (v) suitable for vegetarians (vg) suitable for vegans

FOOD MENU

BAR SNACKS

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Choose three small plates for 15.95

Daily Soup 5.50

herb infused sour dough

Calamari Frites 6.50

spring onion, chilli, smoked paprika, lime aioli

Lamb Kofta 6.50

mint & cucumber yoghurt

Spanish Omelette 5.50

caramelised shallot, peppers, potato, salad rocket (v)

Bread 2.50

olive oil, balsamic vinegar (v) add olives 2.50

Scotch Egg 5.50

burnt apple purée, watercress

Burrata 6.50

heritage tomatoes, peach purée, crostini, basil dressing (v)

Half Avocado 5.50

pomegranate, orange, mixed leaves, lemon dressing (vg)

Salmon Rilette 7.00

crème fraîche, dill, crostini

Crudités 6.00

cucumber, radish, carrots, tomatoes, cashew butter (vg)

SANDWICHES

Served Monday-Friday 12-5pm

Croque Monsieur 6.95

béchamel, ham, mature cheese

Roasted Halloumi Ciabatta 6.95

vegetables, balsamic glaze (v) can be made (vg)

Fish Finger Sandwich 6.95

tartar sauce, baby gem

Roast Sirloin Sandwich 8.00

creamed horseradish, watercress

Crayfish & Avocado Sandwich 8.00

iceberg, spiced tomato dressing

SHARE ME

Baked Camembert 14.00

candied walnuts, baby leaf salad, truffle herb croutes (v)

Seafood Board 18.95

salmon rilette, smoked salmon, crayfish, lemon mayo, sour dough, crème fraîche, dill

Huntsman Board 16.95

scotch egg, chicken liver parfait, ham hock, house chutney, sour dough

MAINS & DESSERTS

MAINS

Chicken Caesar Salad 13.50

soft cooked egg, baby gem, shaved parmesan, herb croutes

Tudor Burger 14.00

cheese, pepper mayonnaise, honey mustard, ketchup, fries

Beer Battered Fish 14.00

triple cooked chips, mushy peas, tartar sauce

Goats Cheese Salad 12.00

caramelised walnuts, apple, baby leaf, french dressing (v)

Catch of the Day

please see server

Cut of the Day

please see server

Lamb Burger 14.00

mint & cucumber yoghurt, sweet potato fries

Chicken Paillard 13.00

olives, sun blushed tomatoes, pistachios, mixed leaves, basil dressing

Superfood Salad 10.00

pomegranate, quinoa, courgette, aubergine, charred onion, mixed leaves (vg)

add chicken 5.00

add halloumi 3.50

Spiced Cauliflower Steak 11.50

olives, sun blushed tomatoes, pistachios, mixed leaves, basil dressing (vg)

DESSERTS

Seasonal Crumble 6.00

cinnamon cream

Vanilla Panna Cotta 6.50

meringue, strawberry, elderflower cream,

Lemon Curd Tart 6.00

dried raspberries, berry purée, chantilly cream

Sticky Toffee Pudding 6.50

toffee sauce, clotted cream can be made (vg)

Kentish Cheese 8.00

house chutney, grapes, celery, walnuts, water crackers

Chocolate Torte 6.00

candied orange, cherry purée, clotted cream

Ice Cream Selection 2.00 per scoop

please ask server for flavours can be made (vg)

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(v) suitable for vegetarians (vg) suitable for vegans

SIDES

Triple Cooked Chips 4.00

Mac & Cheese 4.00

Beer Battered Onion Rings 3.50

Sweet Potato Fries 4.00

Skin on Fries 4.00

Heritage Tomato Salad 4.00 (vg)

Baby Leaf Salad 3.50

Coleslaw 3.00

HOT DRINKS

Espresso 1.75 / 3.00

Cappuccino 2.50

Macchiato 1.75

Cafe Latte 2.50

Americano 2.25

Mocha Coffee 2.85

Liqueur Coffee From 4.70

Twinnings Tea Selection 2.00

Fresh Mint Tea 1.50

English Breakfast/Earl Grey 2.00

Hot Chocolate 2.50

Fully Loaded Hot Chocolate 3.50

SIDE DISHES

