

STARTERS

SET LUNCH

2 courses £16*

3 courses £20*

(On all items
marked with a *)

*Beautiful cauliflower soup, roasted florets, pumpkin seed pesto (v)

*Whipped cod's roe, tenderstem broccoli, herb crumb, hazelnuts

*Chicken liver parfait, port jelly, toast

*Pork, duck & smoked bacon terrine, roasted pistachios, cranberry puree, toast

Goat's cheese mousse, roasted carrot with hazelnuts, golden raisins, truffle & honey (v) £7

Blow torched mackerel fillet, heritage beetroot, linseed crackers, smoked roe £7.5

The Corner House sharing board for two people £7.5pp

(Pork scratchings, sausage rolls, chicken liver parfait & terrine)

MAINS

*Pan roasted chicken supreme, kale, chorizo, chickpea & tomato ragout

*The Corner House flat iron steak, a juicy & richly flavoured shoulder cut, best served medium rare, served with beef dripping carrot, tenderstem broccoli, mushroom ketchup, beef jus 200g (£4 supplement)

*Leek, wholegrain mustard, tomato & Ashmore cheese tart, triple cooked chips & super salad (v)

*Mussels Kentish style, Biddenden cider onions, parsley & cream sauce, triple cooked chips

Ribeye steak, a prime cut with a rich marbling of fat, lends flavour & tenderness. Best served medium rare, triple cooked chips, homemade ketchups 250g £24

Wild mushroom & Kentish blue cheese fritters, chestnut puree, butternut squash, sage (v) £16

Herb crumbed cod loin, mussel, leek & potato chowder £20

Confit pork belly, creamed kale & bacon, mash, stuffing, proper pork scratching, cider jus £19

SHARERS

ROMNEY MARSH LAMB

Slow braised shoulder of lamb, dauphinoise potatoes, seasonal vegetables, lamb jus

For two or four people - £22pp

SHORT RIB OF BEEF

Bourguignon sauce, beef dripping crumb, mash, seasonal vegetables

For 2 people - £19pp

SIDES

Super salad (v) £3

Creamed kale & bacon £3

Triple cooked chips (v) £3

Mash (v) £3

Dauphinoise potatoes (v) £4

Beef dripping carrot &

Tenderstem broccoli £3.50

*Dark chocolate mousse, salted caramel, almond brittle (v)

*Homemade ice creams 2 scoops

• Honeycomb (v) • Tonka bean (v)

• Blood orange sorbet (v) • Brown Bread (v)

• Christmas pudding

*Lemon posset, rhubarb, gingerbread (v)

Salted caramel tart, quince, mulled berries, honeycomb, crème fraiche (v) £6

DESSERTS

Debonair tea poached pear, prune puree, candied pecans, Christmas pudding ice cream £6.5

Corner House dessert sharing board for two people (v) £7.5pp - Homemade tart, lemon posset, dark chocolate mousse, Christmas pudding ice cream

Great British cheese board, walnut & raisin toast, port jelly, quince puree, candied pecans, sherry raisins, pickled celery £9.5

Please ensure you let us know if you have any food allergies or dietary requirements when ordering