

NIBBLES

Whipped cod's roe, spring veg, fennel cracker £4

Corner House nuts £3

CH sausage roll, homemade ketchups £3

Marinated olives £4

Homemade bread & butter £3

STARTERS

Wild garlic & potato soup, chives, crème fraiche (v) £6

Goat's cheese mousse, rhubarb, parkin, pistachios (v) £6

Ham hock terrine, sour cabbage, mustard mayo £6

Chicken liver parfait, port jelly, toast £6

Torched mackerel, horseradish, beautiful beetroot £7

Corner House duck ham, celeriac, apple & walnut salad £7

The Corner House sharing board for two £7pp

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

Smoked haddock salad, curried mayonnaise, soft boiled hen's egg £7

MAINS

Flat iron steak, a juicy & richly flavoured shoulder cut, best served medium rare, 200g/£18

Ribeye steak, a prime cut with a rich marbling of fat lends flavour and tenderness, 250g/£24

Both of our steaks are brushed with a garlic, shallot & thyme rub, served with triple cooked chips, homemade mushroom & tomato ketchups & oven dried tomato salad

Herb crumbed cod loin, puy lentils, chorizo & fennel salad £19

Chicken, ham & chestnut mushroom suet pudding, chicken jus, buttered greens £18

Confit pork belly, grilled hispi, mash, black pudding fritter, cider jus £19

Roasted cauliflower, tomato & Ashmore cheese tart, super salad, triple cooked chips (v) £15

Salt baked celeriac, pearl barley & mushroom risotto, romesco (v) £16

Mussels Kentish style, Biddenden's cider onions & parsley cream, triple cooked chips £18

Stour Valley pigeon wellington, mushroom duxelle, savoy cabbage, pigeon sauce £20

SHARERS

ROMNEY MARSH LAMB, dauphinoise potatoes, roast carrots, purple sprouting broccoli, lamb jus.

£22pp

ROAST RABBIT SADDLE

Wrapped in pancetta, rabbit leg cottage pies, buttered greens, Biddenden's cider & rabbit jus

£19pp

28 DAY AGED RIBEYE FOR 2

dauphinoise potatoes, purple sprouting broccoli, romesco & toasted almonds

£24 pp

SIDES

Chicory, watercress, blue cheese & pear salad, toasted seeds £4

Purple sprouting broccoli, romesco, almonds £4

Triple cooked chips £3

Mash £3

Dauphinoise potatoes £4

Kentish gypsy tart, rhubarb, crème fraiche £6

White chocolate cheesecake, ginger, blood orange, honeycomb £6

Garage coffee crème brulee, peanut butter fudge £6

Lemon posset, homemade oat biscuit £6

Sticky date & ale sponge pudding, Gadd's no5, salted caramel, malt ice cream £6

DESSERTS

Corner House dessert sharing board for 2 people £7pp

(gypsy tart, lemon posset, white chocolate cheesecake, honeycomb ice cream)

Great British cheese board, homemade walnut & raisin toast, an amazing port jelly £9

Homemade ice creams 2 scoops £4

Brown bread • Honeycomb • Malt

Chocolate sorbet