

# STARTERS

## NIBBLES

Homemade hummus,  
toasted sourdough £3

Proper pork scratchings £3

CH sausage roll,  
homemade ketchups £3

Marinated olives £4

Homemade bread & butter  
£3

Leek & potato soup, *chives, crème fraiche* (v) £6

Goat's cheese mousse, *beetroot salad, toasted pumpkin seeds* (v) £6

Torched mackerel, *gooseberry, crème fraiche* £7

Chicken liver parfait, *port jelly, toast* £6

Stour Valley game terrine, *homemade chutney* £6

Chargrilled pigeon breast, *chicory, blackberries, toasted hazelnuts* £7

The Corner House sharing board for two £7pp

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

## 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*

Welsh rarebit baked cod loin, *mash, pancetta, cockles & leeks, chives* £19

Braised ox cheek, *chestnut crumb, mash potato, confit carrot, red wine jus* £19

Chicken, ham hock & rabbit suet pudding, *buttered kale, chicken jus* £18

Pan fried fillet of sea bass, *crab & shellfish risotto, charred sweetcorn* £19

Roasted cauliflower, oven dried tomato & Kentish blue cheese tart, *triple cooked chips & super salad* (v) £15

Homemade gnocchi, *wild mushroom, roast butternut squash, crispy sage, butter sauce* (v) £16

## SHARERS

### ROMNEY MARSH LAMB

*slow braised lamb shoulder,  
dauphinoise potato, seasonal  
vegetables, lamb jus*

£22pp for 2 or 4 people

### Stour Valley Pheasant

*Roast breast, braised leg, baby  
onion, bacon & red wine sauce,  
mash potato, buttered kale*

£20 pp for 2 people

## SIDES

Super salad £3

Seasonal vegetables £3

Triple cooked chips £3

Mash £3

Dauphinoise potatoes £4

## DESSERTS

Chocolate & peanut tart, *banana ice cream* £6

Sticky toffee pudding, *salted caramel, vanilla ice cream* £6

Lemon posset, *homemade shortbread* £6

Vanilla panna cotta, *Granny Smith sorbet, almond crumble, blackberries* £6

White chocolate cheesecake, *fruit compote, meringue* £6

Corner House dessert sharing board for 2 people £7pp

(Homemade tart, lemon posset, chocolate mousse, honeycomb ice cream)

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

Homemade ice creams 2 scoops £4

Brown bread • Honeycomb • Banana

• Chocolate sorbet