

NIBBLES

Anchovy toast £3

Proper pork scratchings £3

CH sausage roll,
homemade ketchups £3

Marinated olives £4

Homemade bread & butter
£3

STARTERS

Roasted tomato soup, herb croutons, basil (v)

Chicken liver parfait, port jelly, toast £6

Smoked haddock salad, curried mayonnaise, soft boiled egg £6

Pork, prune & hazelnut terrine, homemade chutney, toast £6

Trio of beetroot salad, Kentish blue cheese, toasted walnuts (v) £6

Seafood cocktail, baby gem, avocado, cucumber sandwich £8

Torched Stour Valley pigeon breast, cauliflower, potato, blackberries £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

Chestnut mushroom, leek & Kentish Blue cheese tart, super salad, triple cooked chips
(v) £15

Confit duck leg, mash, braised Cavolo Nero, plums, red wine jus £18

'Fish pie' baked cod loin, mussels, smoked haddock, warm tartare sauce £19

Bubble & squeak potato cake, poached egg, blue cheese, spinach (v) £16

Rabbit & ham hock suet pudding, buttered greens, Biddenden's cider & wholegrain
mustard sauce £19

Whole baked Dover sole, caper beurre noisette, heritage tomato salad, triple cooked
chips £22

SHARERS

ROMNEY MARSH LAMB

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

For 2 or 4 people- £22 pp

BRAISED FEATHER BLADE OF BEEF

Seasonal vegetables, mash,
caramelised shallots, red wine jus

For 2 people- £20 pp

SIDES

Creamed spinach £3

Super salad £4

Seasonal vegetables £3

Triple cooked chips £3

Mash £3

Dauphinoise potatoes £4

Lavender crème brulee, white chocolate
cookie £6

Kentish gypsy tart, crème fraiche, local
raspberries £6

Vanilla panna cotta, blackberry, almond
crumble, rhubarb granita £6

Lemon posset, plum compote, homemade oat
biscuit £6

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

DESSERTS

Corner House dessert sharing board for 2
people £7pp

(Homemade tart, lemon posset, sticky toffee
pudding, 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 • Vanilla

• Chocolate brownie