

NIBBLES

Proper pork scratchings,
apple sauce £3

CH sausage roll,
homemade ketchups £3

Marinated olives (v) £4

Spiced nuts (v) £3

Homemade rosemary
focaccia, pumpkin seed
pesto (v) £3

STARTERS

Beautiful cauliflower soup, roasted florets, pumpkin seed pesto (v) £6

Chicken liver parfait, port jelly, toast £6.5

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

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

Kentish style mussels, Biddenden cider onions, parsley & cream sauce, £7.5

Ham hock terrine, homemade piccalilli, toast £6.5

The Corner House sharing board for two people £7.5pp

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

MAINS

The Corner House flat iron steak, a juicy & richly flavoured shoulder cut, best served medium rare, served with beef dripping carrot, purple sprouting broccoli, mushroom ketchup, beef jus 200g £18

Fillet of seabass, kale, chorizo, chickpea & tomato ragout £20

Leek, wholegrain mustard, tomato & Ashmore cheese tart, super salad, triple cooked chips (v) £15

Stour Valley venison suet pudding, buttered greens, red wine jus £19

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

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

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

Ribeye steak, a prime cut with a rich marbling of fat lends flavour and tenderness, brushed with a garlic, shallot & thyme rub, served with triple cooked chips, homemade mushroom & tomato ketchup, oven dried tomato & salad 250g/£24

Add our green peppercorn sauce for only £1.5

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 £3.5

Triple cooked chips (v) £3.5

Mash (v) £3

Dauphinoise potatoes (v) £4

Beef dripping carrot &
purple sprouting broccoli
£3.5

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

Lemon posset, rhubarb, gingerbread (v) £6.5

Upside down white chocolate cheesecake,
orange marmalade, amaretti crumble (v) £6.5

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

Sticky banana sponge pudding, salted caramel,
peanut butter ice cream (v) £6

DESSERTS

Corner House dessert sharing board for two
people (v) £7.5pp - Homemade tart, lemon
meringue posset, sticky banana sponge
pudding, honeycomb ice cream

Homemade ice creams (v) 2 scoops £4

•Brown bread • Tonka Bean • Honeycomb

•Blood orange sorbet • Peanut butter

Great British cheese board, homemade 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