

# STARTERS

## SET LUNCH

2 courses £16\*

3 courses £20\*

(On all items  
marked with a \*)

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

\*Chicken liver parfait, port jelly, toast

\*Rabbit, ham hock & black pudding terrine, pear & apple chutney, toast

\*Celeriac & apple soup, truffle poached apples

Anno gin & beetroot cured cod loin, squid ink mayonnaise, grapefruit, dill, almond £7.5

Twice baked soufflé, Smoked Winterdale Shaw cheese, Biddenden cider onion relish £7

Stour Valley pigeon breast, roasted squash, granola, sage £7.5

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

\*Pulled pork croquette, mash, purple sprouting broccoli, salsa verde, cider jus

\*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)

\*Kentish Blue cheese, tomato & caramelised onion tart, super salad, triple cooked chips (v)

\*Smoked haddock florentine, buttered spinach, wholegrain mustard & cheese sauce, poached hens egg. Served with a super salad

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

Salt baked celeriac schnitzel, chestnut puree, wild mushrooms, pickled pear, poached hens egg, truffle cream (v) £16

Herb crumbed cod loin, mash, cockles, leeks & bacon £20

Whole baked plaice, cauliflower two ways, triple cooked chips, spiced butter £19

Confit pork belly, creamed kale & bacon, mash, 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

### STOUR VALLEY VENISON

Roasted loin, (served pink), braised shoulder suet puddings, mash, seasonal vegetables, red wine jus

For 2 people - £22pp

## 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

\*Kentish gypsy tart, rhubarb, crème fraîche (v)

\*Gadd's no.5, honey & oat cake, Garage coffee espresso cream, cacao nibs, pecans

\*Lemon meringue posset, oat crumble (v)

\*Homemade ice creams 2 scoops

• Honeycomb (v) • Tonka bean (v)

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

• Popcorn

Custard panna cotta, blood orange, white chocolate crumb £6.5

## DESSERTS

Chocolate delice, miso caramel, popcorn £6.5 (v)

Corner House dessert sharing board for two people (v) £7.5pp - Homemade tart, lemon posset, Gadd's no.5 honey & oat cake, brown bread 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