

Lunch Menu

Snacks

Marinated olives (vg)	£4
Spiced nuts (vg)	£4
Proper pork scratchings, burnt apple butter	£4
CH sausage roll, homemade ketchups	£5
Homemade treacle bread, Netherend farm butter (v)	£2.5
Chickpea & fennel chips, gherkin ketchup (vg)	£5.5

Two courses £29 / Three courses £33

Starters

Wild garlic hummus, black onion crackers (v)
Chicken liver parfait, port jelly, treacle toast
Jacket potato soup, wild garlic pesto (vg)
Sevenscore asparagus, wild garlic hummus, spring onion, hazelnut & pecan pesto (vg)
Chicken & chorizo terrine, BBQ mayo, treacle toast
Goat's cheese mousse, heritage beetroot, linseed crackers (v)
Dockyard gin salmon gravlax, gin & tonic granita

Sharing board for 2 people

Chicken liver parfait, sausage rolls, pork scratchings, homemade terrine	+£3 pp
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Mains

Confit pork belly, burnt ends croquette, apple butter, mash, greens, cider jus	
Mushroom burger, flat cap mushroom, Sevenscore asparagus, hazelnuts, cucumber pickle (vg)	
Whole baked Rye Bay plaice, roasted new potatoes, tenderstem broccoli, Café de Paris butter	
Roasted cauliflower, butter bean mash, tender stem broccoli, chimichurri, toasted almonds (vg)	
Flat iron steak, short rib stuffed onion, beef dripping carrot, tenderstem broccoli, red wine jus, triple cooked chips	+£4
(Add a peppercorn sauce)	+£2.5

Mains for two people to share.

Lamb shoulder, dauphinoise potatoes, seasonal vegetables, lamb jus	+£2pp
Stour Valley venison loin (served pink), venison haunch croquette, dauphinoise potatoes, seasonal vegetables, Bourguignon sauce	+£4pp

Sides (v)

Super salad / Mash / Dauphinoise potatoes / Seasonal vegetables / Triple cooked chips	£5
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Desserts

Chocolate & hazelnut brownie, salted caramel, banana ice cream (v)	
Raspberry posset, homemade shortbread (v)	
Debonair Extreme Earl crème brûlée, lemon & rosemary scone (v)	
Sticky date sponge pudding, "Son of a gun" sauce, clotted cream ice cream (v)	
Almond and orange sponge, honeycomb, blood orange sorbet (vg)	
Rhubarb frangipane tart, vanilla ice cream (v)	
The Cheesemakers of Canterbury cheese board, carrot chutney, port jelly, walnut & raisin toast	+£2

Sharing dessert for 2 people

Raspberry posset, frangipane tart, brown bread ice cream, sticky date sponge (v)	+£2 pp
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Two scoops of homemade ice cream (v)

Honeycomb / Brown bread / Vanilla / Clotted cream / Banana / Strawberry & basil sorbet (vg)

Please let us know if you have any food allergies or dietary requirements when ordering.

Our mission is to deliver simple food, done well with a great guest experience.
 Everything that leaves our kitchen is homemade by our small team of fantastic chefs. We hope you enjoy your experience.
 Big Love xx



Menu items	Allergen information
Olives	
Spiced nuts	Nuts
Pork scratchings	Milk
CH sausage roll	Milk, Gluten, Fish, Sesame
Chickpea chips	Sulphites
Homemade bread	Gluten
Wild garlic hummus	Gluten, Milk, Eggs
Chicken liver	Milk, Gluten, Eggs, Sulphites
Jacket potato soup	
Jerusalem Artichoke	
Terrine	Gluten, Mustard, Eggs
Goat's cheese mousse	Milk, Sulphites
Gravlax	Sulphites, Mustard
Sharing board for 2	Gluten, Eggs, Milk, Sulphites
Pork belly	Gluten, Milk, Egg, Celery, Sulphites
Mushroom burger	Sulphites, Mustard
Plaice	Milk, Fish, Mustard, Sulphites
Roasted cauliflower	Sulphites, Nuts
Flat iron steak	Sulphites, Celery, Fish, gluten
Lamb shoulder	Milk, Sulphites, Celery
Venison	Milk, Sulphites, Celery, Gluten
Mash	Milk
Dauphinoise potatoes	Milk
Seasonal vegetables	Milk
Super salad	Sulphites, Mustard
Chocolate brownie	Nuts, Eggs, Milk
Raspberry posset	Milk, Gluten, Sulphites
Debonair Earl Grey crème brûlée	Milk, Eggs, Gluten
Sticky date sponge	Eggs, Milk, Gluten
Orange & almond	Gluten, Nuts
Frangipane	Eggs, Gluten, Milk
Cheese board	Milk, Gluten, Nuts, Sulphites
Sharing dessert	Milk, Gluten, Eggs
Ice creams	Milk, Eggs (Brown bread contains Gluten)

Burnt apple butter – Apples caramelised in demerara sugar & butter & pureed until smooth

Chickpea & fennel chips – Classically named 'Panisse,' made from gram flour & fried until crisp. Similar to polenta in texture.

Burnt ends croquette – A barbeque flavoured croquette from the 'burnt ends' of brisket traditionally. We use pork ribs to make this delicious accompaniment to our pork belly.

"Son of a Gun" sauce – caramel sauce made with "Son of the Gun coffee liquor" – produce of Copper Rivett distillery, Chatham

Canterbury cheesemakers cheeseboard includes...

Chaucers
Award-winning camembert style British Friesian cow's milk cheese matured for three weeks. Rich & creamy.

Ashmore
Award-winning cheddar-like- cheese made from Friesian cow's milk. Matured for 6 months, this cheese has a deep, rich, strong taste that lingers in the mouth.

Canterbury Cobble
Naturally rinded brine-washed British Friesian cow's milk cheese aged for two to four months. A slight sweetness to balance its tang.

Wi-fi password - Canterbury1

Please visit www.cornerhouserestaurants.co.uk for more of our recipes to try at home, we'd love to know how you get on!

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