

# STARTERS

## 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

Celeriac & apple soup, truffle poached apples (v) £6

Chicken liver parfait, port jelly, toast £6.5

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

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

Rabbit, ham hock & black pudding terrine, pear & apple chutney, toast £6.5

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

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, tenderstem broccoli, mushroom ketchup, beef jus 200g £18

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

Kentish Blue cheese, tomato & caramelised onion tart, super salad, triple cooked chips (v) £15

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

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

Pan roasted chicken supreme, Jerusalem artichoke, orzo, Golden Cross goat's cheese, pumpkin seed pesto, Curious IPA pickled onions £20

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

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

### LAMB SHOULDER

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

Beef dripping carrot &  
tenderstem broccoli £3.5

Creamed kale & bacon £3

Triple cooked chips (v) £3.5

Mash (v) £3

Dauphinoise potatoes (v) £4

Kentish gypsy tart, rhubarb, crème fraiche (v)  
£6

Lemon meringue posset, oat crumble (v) £6.5

Custard panna cotta, white chocolate, blood  
orange (v) £6.5

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

Gadd's no.5, honey & oat cake, Garage coffee  
espresso cream, cacao nibs, pecans £6.5

## DESSERTS

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

Homemade ice creams (v) 2 scoops £4

•Brown bread • Tonka Bean • Honeycomb

•Blood orange sorbet • Popcorn

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