

THE CORNER HOUSE

CANTERBURY

Snacks

Marinated olives (vg)	£4
Spiced nuts (vg)	£4
Proper pork scratchings, burnt apple butter	£4
CH sausage roll, homemade ketchups	£5
Maldon Oyster/ 3 Oysters (served natural with shallot vinegar, Tabasco & lemon)	£5/£13

Starters

Nduja scotch egg, piccalilli	£11
Sticky harissa carrots, hummus, toasted hazelnuts (vg)	£9
Cauliflower soup with roasted cauliflower (v)	£9
Chicken liver parfait, port jelly, onion marmalade, treacle muffin	£9
Rabbit, ham & black pudding terrine, spiced tomato chutney, treacle toast	£9
Beetroot cured salmon, pickled cucumber, crème fraîche	£9
Sharing board: Chicken liver parfait, sausage rolls, pork scratchings, homemade terrine	£24

Mains

Confit pork belly, burnt ends croquette, apple butter, mash, savoy cabbage, cider jus	£26
Pan fried Sea bass, orzotto, spinach, mussels, crab bisque	£28
Stour Valley venison loin, dhal, kale, venison fritter, red wine jus	£29
Chicken, mushroom and tarragon suet pudding, mash, kale, wholegrain mustard sauce	£26
Butternut squash wellington, tenderstem broccoli, miso whipped tofu, celeriac, tomato dressing (vg)	£21
Flat iron steak, short rib beignet, beef dripping carrot, tenderstem broccoli, red wine jus, homemade mushroom ketchup, triple cooked chips	£29
Lamb shoulder for two people, dauphinoise potatoes, seasonal vegetables, lamb jus	£54

Sides

Dauphinoise potatoes/ Triple cooked chips/ Seasonal vegetables/ Super salad	£5
Peppercorn sauce	£2.5

Desserts

Lemon meringue posset, oat crumb (v)	£9
Dark chocolate & hazelnut torte, blood orange sorbet (vg)	£9
Marathon tart, brown bread ice cream (v)	£9
Affogato (choice of honeycomb, brown bread or vanilla ice cream, double shot of espresso) (v)	£7
Honey cake, Chantilly cream (v)	£10

Homemade ice cream: Honeycomb/ Brown bread/ Vanilla / Blood orange sorbet (vg)	£6
The Cheesemakers of Canterbury cheese board, carrot chutney, port jelly, walnut & raisin toast	£11

Sharing board: Lemon posset, homemade tart, brown bread ice cream, honey cake	£22
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Please let us know if you have any food allergies or dietary requirements when ordering.
An optional 10% service charge will be added to all bills.

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 x

Menu items	Allergen information
Homemade bread	Gluten
Olives	
Spiced nuts	Nuts, Soya
Pork scratchings	Milk
CH sausage roll	Milk, Gluten, Fish, Sesame, Soya, Egg
Oyster	Shellfish, Sulphites
Scotch Egg	Gluten, Celery, Mustard
Carrots	Soya
Soup	Milk
Chicken liver parfait	Milk, Gluten, Eggs, Sulphites, Soya
Terrine	Gluten, Mustard, Sulphites, Soya
Salmon	Fish, Sulphites, Milk
Sharing board for 2	Gluten, Eggs, Milk, Sulphites, Mustard, Sesame, Soya
Pork belly	Gluten, Milk, Eggs, Celery, Sulphites, Soya
Sea bass	Gluten, Celery, Crustaceans, Eggs, Fish, Milk, Molluscs, Sulphites, Soya
Venison loin	Gluten, Celery, Eggs, Sulphites, Soya
Chicken pudding	Gluten, Celery, Eggs, Milk, Mustard, Soya, Sulphites
Squash wellington	Sulphites, Soya, Sesame
Flat iron steak	Sulphites, Celery, Fish, Gluten, Soya, Eggs
Lamb shoulder	Milk, Sulphites, Celery, Soya
Mash / Dauphinoise	Milk
Seasonal vegetables	Milk, Soya
Super salad	Sulphites, Mustard, Soya
Posset	Milk, Gluten, Eggs
Chocolate Torte	Nuts
Marathon tart	Eggs, Gluten, Milk, Nuts
Affogato	Milk, Gluten (brown bread), Egg
Honey Cake	Gluten, Eggs, Milk
Cheese board	Milk, Gluten, Nuts, Sulphites, Soya
Sharing dessert	Milk, Gluten, Eggs, Nuts, Sulphites
Ice creams	Milk, Eggs (Brown bread contains Gluten)

Glossary

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.

Wi-fi password - Canterbury1

Canterbury cheesemakers cheeseboard includes...

Chaucer

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.

Kentish blue

Kentish blue is a young blue cheese made by the Reynold's family at Kingcott Dairy nr Staplehurst. Firm and moist with a smooth texture, a flavoursome raw milk gives this cheese its unique taste.

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