**STARTERS**

NIBBLES

- Proper pork scratchings, apple sauce £3
- CH sausage roll, homemade ketchups £3
- Marinated olives £4
- Whipped cod’s roe, fennel crackers, beetroot £3.5

Wingham watercress & potato soup, chives, crème fraiche (v) £6

Torched mackerel fillet, smoked roe, beetroot, linseed crackers £7.5

Chicken liver parfait, port jelly, toast £6.5

Purple sprouting broccoli, goat’s cheese mousse, golden raisins, truffle, honey & roasted pistachios (v) £7

Crayfish & crab croquette, romesco, pickled samphire, flaked almonds, crab mayonnaise £8

Chicken & chorizo terrine, BBQ mayonnaise, toast £6.5

Mr Spanton’s asparagus, wild garlic hummus, spring onion & hazelnut pesto (v) £7

The Corner House sharing board for two £7.5pp

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

**MAINS**

Flat iron steak, a juicy & richly flavoured shoulder cut, best served medium rare, 200g/£18

Ribeye steak, a prime cut with a rich marbling of fat lends flavour and tenderness, 250g/£24

Both of our steaks are brushed with a garlic, shallot & thyme rub, served with triple cooked chips, homemade mushroom & tomato ketchup, oven dried tomato & salad. Add beef jus or our green peppercorn sauce for only £1.5

Crispy parmesan polenta, braised chicory, trio of cauliflower, tomato & shallot relish, crispy sage (v) £16

Fillet of seabass, roasted cauliflower and pomegranate cous cous, flaked almonds, pickled radicchio, cucumber & mint yoghurt £20

Mr Spanton’s asparagus, tomato & Ashmore cheese tart, super salad, triple cooked chips (v) £15

Herb crumbed cod loin, mash, spinach & tomato fish cream £20

Chicken supreme, wild garlic, gnocchi, asparagus, leeks & wild mushrooms £19

Confit pork belly, black pudding, purple sprouting broccoli, mash, cider jus £19

**SHARERS**

ROMNEY MARSH LAMB

Slow braised shoulder of lamb, dauphinoise potatoes, seasonal vegetables, lamb jus, wild garlic green sauce

For 2 or 4 people - £22pp

BRAISED SHORT RIB OF BEEF

Grilled hispi cabbage, proper slaw, mash with beef jus & breadcrumbs

For 2 people - £20pp

**SIDES**

Mr Spanton’s asparagus, hazelnuts, green sauce £4.5

Super salad £3

Triple cooked chips £3

Mash, beef jus, bread crumbs £4

Dauphinoise potatoes £4

Proper slaw £3.5

**DESSERTS**

Marathon tart, honeycomb, crème fraiche £6

(Chocolate & peanut tart inspired by the ‘Marathon’ chocolate bar. Your £6 sponsors Matt running the London Marathon for Barnardo’s)

Lemon posset, homemade oat biscuit £6

Gadd’s Black Pearl stout cake, , Garage Coffee ice cream £6

Custard panna cotta, rhubarb, almond crumble £6.5

Salted caramel cheesecake, chocolate biscuit base, caramelised banana £6.5

Corner House dessert sharing board for 2 people £7.5pp

(homemade tart, lemon posset, honeycomb ice cream, Black Pearl stout cake

Homemade ice creams 2 scoops £4

• Brown bread •Garage Coffee •Honeycomb

• Tonka bean •Rhubarb sorbet

Great British cheese board, homemade walnut & raisin toast, amazing port jelly, pear puree, candied pecans, sherry raisins & pickled celery £9.5