

# STARTERS

## NIBBLES

Whipped cod's roe, spring veg, fennel cracker £4

Proper pork scratchings £3

CH sausage roll, homemade ketchups £3

Marinated olives £4

Homemade bread & butter £3

Wild garlic & potato soup, chives, crème fraiche (v) £6

Garden pea panna cotta, Broadstairs crab mayo, apple £7

Goat's cheese mousse, asparagus, grilled courgette, broad beans, hazelnuts (v) £6

Chicken liver parfait, port jelly, toast £6

Ham hock terrine, mustard mayo, toast £6

The Corner House sharing board for two £7pp

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

Smoked haddock salad, soft boiled hen's egg, curried mayonnaise £7

The Corner House black pudding scotch egg, proper pork scratching, baked apple butter £8

## 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 ketchups & oven dried tomato salad

Herb crumbed cod loin, peas, lettuce & bacon, mashed potatoes £19

Confit pork belly, grilled hispi, mash, black pudding fritter, cider jus £19

Mr Spanton's asparagus, tomato & Kentish blue cheese tart, triple cooked chips & super salad (v) £16

Salt baked celeriac, pearl barley & mushroom risotto, romesco (v) £16

Pan fried fillet of seabass, smoked mussel, chickpea & chorizo ragout, aioli £19

Braised beef & chestnut mushroom suet pudding, hispi cabbage, beef jus £18

## SHARERS

**ROMNEY MARSH LAMB**,

dauphinoise potatoes, roast carrots, purple sprouting broccoli, lamb jus.

£22pp

**28 DAY AGED RIBEYE FOR 2**

dauphinoise potatoes, purple sprouting broccoli, romesco & toasted almonds

£24 pp

## SIDES

Chicory, watercress, blue cheese & pear salad, toasted seeds £4

Purple sprouting broccoli, romesco, almonds £4

Triple cooked chips £3

Mash £3

Dauphinoise potatoes £4

Milk chocolate & salted caramel tart, raspberry puree, crème fraiche £6

Garage Coffee crème brulee, peanut butter fudge £6

Lemon posset, homemade oat biscuit £6

Sticky date & ale sponge pudding, Gadd's no5, salted caramel, malt ice cream £6

Lemon curd Eton mess, caramelised white chocolate, pistachios £6

## DESSERTS

Corner House dessert sharing board for 2 people £7pp

(Salted caramel tart, lemon posset, garage coffee crème brulee, honeycomb ice cream)

Great British cheese board, homemade walnut & raisin toast, an amazing port jelly £9

Homemade ice creams 2 scoops £4

Brown bread • Honeycomb • Malt

Chocolate sorbet