

# SAMPLE MENU

## STARTERS

### SUNDAY LUNCH

2 courses £20

3 courses £24

Available 12pm-  
3:30pm

Butternut squash soup, *toasted hazelnuts (v)*

Pork, hazelnut & terrine, *homemade chutney*

Chicken liver parfait *with a port jelly*

Mussels Kentish style in *Biddenden cider, cream, shallots & chilli (£2 supplement)*

Goats cheese cheesecake with *trio of beetroot salad & red onion jam (v)*

The Corner House sharing board for two (£2pp supplement)

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

## MAINS

Roast sirloin of beef served rare (unless stated otherwise), *roast potatoes, vegetables, beef jus & a Yorkshire pudding*

Roast belly of pork, *roast potatoes, vegetables, cider jus, proper pork scratching & apple sauce*

Wild mushroom, Kentish blue cheese & tomato tart, *triple cooked chips, super salad (v)*

Herb crumbed cod, *mashed potatoes, tomato & spinach fish cream sauce*

Stour Valley venison & mushroom pudding, *beautiful kale & red wine jus*

## SHARERS

### ROMNEY MARSH LAMB

*Slow braised lamb shoulder  
with roast potatoes,  
seasonal vegetables & lamb jus.*  
For 2 or 4 people (£3pp supplement)

### WHOLE ROAST CHICKEN

*Pigs in blankets, bread sauce,  
roast potatoes, seasonal  
vegetable, chicken jus*  
For 2 people (£3pp supplement)

## SIDES

Seasonal vegetables £3

Roast potatoes £3

Yorkshire pudding 50p

Mash £3

Super salad £3

Triple cooked chips £3

Kentish South Barn's marmalade sponge  
pudding *with homemade custard*

Classic treacle tart, *pouring cream*

Chocolate brownie, *praline ice cream,  
crushed nuts*

Lemon posset, *with a homemade oat  
biscuit*

Poached pear, *cinnamon ice cream,  
chocolate sauce*

## DESSERTS

Great British cheese board *served with  
homemade walnut and raisin toast & an  
amazing port jelly (£4pp supplement)*

Homemade ice creams 2 scoops

*Honeycomb • Praline • Brown bread*