

STARTERS

- HOMEMADE LEEK & POTATO SOUP** served with bloomer bread £4.95
- CLASSIC PRAWN COCKTAIL** served with a lemon squeeze & malt bloomer bread £6.95
- PAN FRIED SEA SCALLOPS** on confit old spot pork belly with dressed pea and peashoot salad £8.95
- MANCHAGO CHEESE TART** served with savory oat crumble & roasted apricots £5.95
- SAUTEED CHILLI & GARLIC TIGER PRAWNS** with rocket & malted bloomer £6.95
- POACHED CHICKEN TERRINE** served charred baby gem, Kentish blue & pear salad £6.95
- CHICKEN LIVER PARFAIT** served with red onion chutney & toasted brioche £5.95
- LOCALLY SOURCED OYSTERS** served au natural £5.95 served with chorizo butter £6.95

DELI BOARDS

PERFECT FOR ONE OR TO SHARE BETWEEN TWO

- ANTI PASTI BOARD** £13.95
Parma ham, Milano salami, chorizo, home smoked duck breast, buffalo mozzarella, mixed olives & marinated artichoke hearts
Served with toasted focaccia, extra virgin oil & balsamic vinegar
- FISHERMANS PLATTER** £15.95
Home smoked butter grilled shell on tiger prawns, moules mariniere, devilled whitebait, salt and pepper squid
and oysters served with a lemon squeeze, tartare sauce, and bloomer bread
- PLOUGHMANS** £11.95
Home-cooked gammon ham, home-made pork pie, local cheddar & home smoked cheddar,
home-made chutneys & pickles with crusty bread & mixed leaves
- KENTISH CHEESE BOARD** £10.95
Kentish blue, Canterbury cobbler, Ashmore cheddar & home smoked mature cheddar
with apple chutney, grapes & celery with a selection of biscuits

TRADITIONAL HOMEMADE LIGHT BITES

- PORK PIE** with apple chutney £4.25
- QUICHE** with new potato salad £4.25
- SCOTCH EGG** with apple chutney £4.25
- FLAT BREAD** served garlic butter & mayo £2.95 or humus and baba ganoush £3.95
- HOME MADE PICKLES** Egg £1.00 Baby Shallots £1.00
- ROASTED PORK CRACKLING** with apple chutney £1.95
- FRIED SALT & PEPPER SQUID** served with mixed leaves, lemon squeeze & sweet chilli jam £6.95
- DEVILLED WHITEBAIT** with mixed leaves, lemon squeeze & tartare sauce £5.95

SANDWICH & WRAPS

SERVED DAILY UNTIL 6PM

- SANDWICH OF THE WEEK – ROAST BEEF** with horseradish crème fraiche & watercress £6.95
- MATURE CHEDDAR CHEESE & PICKLE** £4.95
- SALT BEEF SANDWICH** with melted emmental cheese, pickled gherkin, mixed leaves & mustard £7.95
- HOT SAUSAGE SANDWICH** with red onion chutney £5.50
- WARM BRIE & BACON** £5.50
- CAJUN SPICED CHICKEN** with mayonnaise, mixed leaves & red onion £5.95
- HAND CARVED GAMMON HAM** with mustard mayonnaise £5.95
- CLUB SANDWICH** with bacon, lettuce, tomato, chicken, boiled egg & mayonnaise £7.95
- ATLANTIC PRAWN & CRAB SANDWICH** with lemon mayonnaise, spring onion and rocket £5.95
- BEER BATTERED FISH FINGER SANDWICH** with tartar sauce £6.95

MAIN COURSES

PAN ROASTED BREAST OF DUCK

Barbary duck with boulangere potatoes, wilted baby red chard & blackberry jus £15.95

PAN FRIED CHICKEN BREAST

Served with crushed Kentish new potatoes, fresh peas and broad beans and a creamy wild mushroom sauce £14.95

DUO OF LAMB

Pan roasted rump & seared liver on creamed potato, heritage carrots and pan jus £16.95

LOCALLY SOURCED PAN FRIED SEABREAM FILLET

Served with brown crab crushed new potatoes and a caper & pea shoot butter £16.95

LOCALLY CAUGHT LEMON SOLE WITH FISH PIE FLAVOURS

sole with tiger prawn and mussel cream sauce and buttery mashed potato £14.95

LOCALLY SOURCED GRILLED SKATE WING

served with citrus and herb new potatoes, samphire and asparagus £15.95

WILD MUSHROOM CANNELLONI (v)

Homemade pasta stuffed with wild mushroom and cream cheese topped with rich ragu £11.95

LEEK & SPRING ONION RISOTTO (v)

Topped with rocket, aged balsamic reduction and parmesan crisp £11.95

DICKENS SUMMER SALADS

SOFT POACHED SALMON £13.95 CHAR-GRILLED CHICKEN £13.95 GRILLED GOATS CHEESE £11.95

Choose one of the above with either salad

Warm green salad; asparagus, garden peas and beans, baby spinach and kentish news dressed with fresh herbs and olive oil
Caesar salad; baby gem lettuce, garlic bloomer croutons, anchovies and shaved parmesan with Caesar dressing
Fennel & orange salad; shaved fennel & red onion with orange segments and toasted almonds dressed with orange & fennel seed oil

DICKENS CLASSICS

MOULES MARINIERE

Mussels cooked in garlic, onion, white wine, cream and parsley served alongside freshly baked bread and rustic skinny fries £12.95

CHARGRILLED BRITISH SIRLOIN STEAK

With grilled field mushroom, slow roasted cherry vine tomatoes, chunky chips & beer battered onion rings £17.95

Add whole home smoked tiger prawns £4, peppercorn sauce, garlic & herb butter £2

LOCALLY SOURCED BEER-BATTERED FISH & CHIPS

Local catch of the day with hand cut chunky chips, mushy peas, lemon squeeze & homemade tartar sauce £10.95

THE CHARLES DICKENS GOURMET HAND-MADE CHEESEBURGER

Handmade with ground steak & marrowbone served in a brioche bun with salad & pickle, coleslaw and rustic skinny fries £11.95

Add bacon £1.20, blue cheese £1.50

DADDS LOCAL SAUSAGES & CHAMP MASH

Dadds local sausages served with rich red onion gravy & spring onion mashed potato £9.95

HAND CARVED HAM & EGGS

Gammon ham with two fried hens eggs and hand cut chunky chips £8.95

SIDE ORDERS

MARINATED MIXED OLIVES £3.00, **WARM BREAD BOARD** £3.00, **SEASONAL VEGETABLES** £3.00, **SIDE SALAD** £3.00
HANDCUT CHUNKY CHIPS £3.25, **RUSTIC SKINNY FRIES** £3.00, **BEER BATTERED ONION RINGS** £3.00

CHILDRENS MEALS

SAUSAGE & MASH £4.95

FISH & CHIPS WITH MUSHY PEAS £5.45

CHEESEBURGER & CHIPS WITH HOME-MADE COLESLAW £4.95

BATTERED CHICKEN GOUJONS & CHIPS WITH BAKED BEANS £4.50

CHICKEN & PASTA IN A TOMATO SAUCE £4.50

DESSERTS

DARK CHOCOLATE FONDANT WITH BISCUIT CRUMB & BAILEYS ICE CREAM £5.50

STICKY TOFFEE PUDDING WITH TOFFEE SAUCE & VANILLA ICE CREAM £5.50

CUSTARD AND KENTISH CHERRY TART WITH BLACKCURRANT RIPPLE ICE CREAM £5.50

CINNAMON SPICED PINEAPPLE CHEESECAKE WITH PINEAPPLE SORBET £5.50

KENTISH CHEESE BOARD £7.95, **DESSERT WINE** £5.95

PLUS A SELECTION OF HOMEMADE ICE CREAMS AND SORBETS £4.25

Food described in this menu may contain nuts, eggs, flour, other known allergens or their derivatives. If you suffer from any allergy or food intolerance please notify a member of staff before placing your order. Please be advised we cannot guarantee that any food item prepared in our kitchens will be free from allergens.