



LUNCH MENU

Mixed Olives 2.00 - Bread Basket 2.00

With extra Virgin Olive Oil and Balsamic Vinegar

Soup of the Day with Fresh Baked Baguette 4.90 (See Blackboard)

Fresh Baked Baguettes 5.75

Served with Salad Garnish, Crisps and a choice of filling from:-

Mature Cheddar and Apple Chutney, Honey Roast Ham, Crayfish Tail Marie-Rose, Brie and Bacon
or Goats Cheese and Roasted Vegetables (V)

4oz Sirloin Steak and Onion Sandwich, Salad Garnish 7.00

Bowl of Chips 2.00

Goats Cheese Tartlet with Caramelised Onion Marmalade and Salad Garnish 6.50 (V)

Antipasta Platter with Cured Meats, Mozzarella, Olives and Toasted French Bread 6.50

Seared Rye Bay Scallops with Tarragon OR Garlic 7.00

Avocado, Crayfish Tail and Crevette Salad 6.50

Smoked Fish Platter (Trout, Salmon and Mackerel) 6.50

Smoked Salmon and Caper Salad 6.50

Ypres Fish Cake with Potato Salad and Garnish 5.50

Home Cooked Cider Soaked Ham, Free Range Eggs and Chips 9.50

Individual Beef Lasagne with Garlic Bread and Salad Garnish 8.50

Romney Marsh Lamb Burger, Chips, Salad Garnish and Minted Yoghurt 8.50

Ypres Fish Cakes with Potato Salad and Garnish 9.50

Traditional Local Beer Battered Cod and Chips 10.50

Creamy Butternut Squash Risotto 9.50 (V)

Bell Pepper with Roasted Vegetable Couscous, topped with Goats Cheese and served with New Potatoes 8.50 (V)

Creamy Smoked Haddock and Pea Rissotto 9.50

Selection of Seasonal Fresh Vegetables 2.50 (Sufficient for 2)

Bowl of Hand Cut Chips 2.00