

Lunch Menu

Served 12-5pm

Sandwiches

White sourdough roll, chia & poppy seed brown roll or gluten free roll,
served with garden salad & rosemary salted chips

Mature Cheddar & coleslaw (V) £9.95

Roasted Ham, tomato, apple & ale chutney £9.95

Eynsford Sausage with onion chutney £9.95

Vegetarian sausage with onion chutney £9.95

Vegan sausage with onion chutney £9.95

Battered fish finger & Tartare sauce £9.95

BBQ pulled pork & melted cheddar £10.95

Sliced steak & onion chutney £10.95

The Best Ploughman's Lunch in Kent £13.95

Garden salad, coleslaw, marinated olives, apple, pickles & chutneys served with sourdough white roll, chia & poppy seed brown roll or gluten free roll

Three cheese (V) Ham & Two cheese

Today's Pie £12.95

Served with pan-fried vegetables, today's mashed potatoes & chef's gravy

Eynsford sausages in Onion Gravy £12.95

Vegetable Sausages in Onion Gravy (VG) £12.95

Both served with pan-fried vegetables & today's mashed potatoes

Traditional British Minced Beef Cottage Pie £12.95

With carrots & swede in a stout gravy, topped with mashed potatoes & served with pan-fried vegetables

Honey & Mustard Roasted Ham, Egg & Chips (GF) £12.95

Served with a garden salad & chutney

Fish & Chip Friday

(Served all day Fridays only)

Battered Cod & Chips £12.95

Gluten Free Battered Cod & Chips (GF) £13.95

Both served with peas, tartare sauce & lemon

Allergy & Intolerance Information

Please be aware that although every care is taken to keep ingredients separate, due to the size of the kitchen and preparation areas we cannot guarantee that cross contamination of allergens will not happen. So with this in mind we cannot cater for people with life threatening allergies.

All our cheese is suitable for vegetarians with the exception of Parmesan, Gorgonzola and Roquefort. All dishes are seasoned & salads will have dressing. Be advised that we decorate dishes with nuts and cook dishes containing nuts in all parts of the kitchen and cannot guarantee that there will not be traces of nuts in our food. Please note that our dishes may contain one or more of the following allergens:

Cereal, Nuts, Fish, Shellfish, Sesame seeds, Eggs, Milk, Soya, Celery, Celeriac, Mustard or more. If in doubt ask a member of staff for advice.

V- VEGETARIAN/ VG-VEGAN/ GF-GLUTEN FREE

Although every effort is made to ensure ingredients are kept separate, vegetarian / vegan / gluten free dishes are made in a kitchen where we cook with non-vegetarian/ non-vegan / non-gluten free products.

Be aware that all ingredients may not be stated in dish descriptions, so if you have any allergies please check with a member of staff before ordering.