



WINTER MENU

SMALL PLATES GLUTEN FREE

£4.5 EACH OR 3 FOR £12

Crispy squid rings
chunky tartare sauce

Parsnip soup (V)
with gluten-free toast

Forest mushrooms on gluten-free toast (V)
garlic and parsley butter

Pigeon breast
shallot confit and blackberries

Rope-grown mussels
Jake's Cider and thyme

Rock oysters
with crispy leeks

Harissa halloumi fingers (V)
citrus creamy yoghurt

PIZZA GLUTEN FREE

All our pizzas are clay oven-roasted using fior di latte Italian mozzarella, fresh dough and the best Italian ingredients.

Margherita
mozzarella and tomato sauce £10

Cured ham
Parma ham, rocket, shaved Parmesan and mozzarella £15

Vegetarian
courgettes, red pepper, aubergine, mozzarella and tomato sauce £14

Pepperoni
pepperoni, chilli, mozzarella and tomato sauce £12

Butcher's
free-range chicken, ham, pepperoni, sausage, mozzarella and tomato sauce £16

Four seasons
free-range chicken, artichoke, mushroom, black olives, mozzarella and tomato sauce £14

Ham and mushroom
mushroom, ham, mozzarella and tomato sauce £15

Goat's cheese
goat's cheese, caramelised red onion, pesto, sun-dried tomato and chilli £15

Feel free to ask to build your own - add ingredients from £1 each.

LARGE PLATES GLUTEN FREE

FROM THE SEA

Hush Heath grilled haddock fillet
crushed peas, chunky tartare and skin on fries £14

Rope-grown mussels
Jake's Cider cream and thyme served with skin on fries £16

Dayboat 'Catch of the Day' MP

FROM THE LAND

Classic British 8oz beef burger
skin on fries (no bap)
add cheese, bacon, egg or avocado £1 each £13

Guinea fowl supreme
carrot purée, parsnips and chestnuts £15

Dry-aged 6oz British bavette steak
salad, skin on fries, peppercorn or béarnaise £15

FROM THE FIELD

Leek and saffron risotto
with crispy parsnips £12

THE GOUDHURST SPECIALITY

Oysters and Hush Heath bubbles
choice of topping - ginger and soy, shallots or tabasco

3 oysters and a glass of Leslie's Reserve £13.5

6 oysters and 2 glasses of Leslie's Reserve £25

SIDES ALL £3.5

Skin on fries

Gluten-free bread basket with oil and balsamic

Green beans with shallots and garlic

Honey-roasted parsnips

Creamy mashed potato

