

MAIN MENU



SMALL PLATES

Salt & pepper calamari, sriracha mayo	8.00
House baked bread, garlic & herb whipped butter	6.50
Marinated olives, feta, parsley	6.00
Jake's IPA rarebit, toasted sourdough	7.00
Traditional sausage roll, apple jelly	7.00
Black pudding scotch egg, piccalilli	8.00

STARTERS

Wild garlic & potato soup, house baked bread (ve)	7.00
Courgette & aubergine tempura, toasted sesame, hoisin mayo (ve)	9.00
Korean fried chicken wings, sesame, blue cheese dressing, spring onions	8.00
Smoked mackerel pâté, toasted crostini, crispy bacon	8.00
Baked Camembert to share, Granny Smith jelly, house baked bread	13.50

PUB CLASSICS

Pressed ham hock, crispy hen's egg, triple-cooked chips, wholegrain mustard sauce	15.00
Balfour fish & chips, mushy peas, pickled onion, curry sauce, triple-cooked chips	17.00
Double cheeseburger, two 6oz patties, brioche bun, baby gem, gherkin, tomato relish, fries	17.00
Chicken & ham pie, confit garlic creamed potato, buttered spring greens, red wine jus	18.00

MAINS

Garden pea & mint ravioli, green herb pesto, Kentish asparagus (ve)	18.00
Slow-roast rolled pork belly, wild garlic & thyme dauphinoise, onion purée, tenderstem, Jake's Cider jus	21.00
Grilled chicken kebab, chipotle mayo, pimento peppers, pickled red cabbage, baby leaves	19.00
Dry-aged 36-day 8oz sirloin steak, fries, peppercorn sauce, roasted vine tomato	27.00
Pan-roasted stone bass, fine beans, olives, Parmentier potatoes, red pepper purée	22.00
Moules Mariniere, shallots, garlic, white wine, cream, fries	17.00
Crispy aubergine, curried coconut broth, sticky jasmine rice, tenderstem broccoli (ve)	17.00

SIDES £5 each

Parmesan fries	Wild garlic dauphinoise
Triple-cooked chips	Tenderstem broccoli, chilli, garlic
Buttered spring greens	

www.thegoudhurstinn.com

If you suffer from allergies please let a member of staff know before ordering. We offer gluten-free and vegan options.
A discretionary service charge of 10 % will be added to your bill.