

LUNCH MIDDAY - 3PM AND DINNER 6PM - 9PM

FOR RESERVATIONS CALL US ON 01303 245166

Pre Lunch and Dinner Nibbles

Mixed Marinated Olives (v) £3.95

Artisan Bread Rolls £3.95 Served with Aged Balsamic Vinegar, Olive Oil and Chilli Butter (v)

Garlic Bread (v) £3.85

(or with Cheese for an extra 75p)

Starters

Soup of the Day (v) £4.20

Seasonal Home Made Soup with Roll and Butter

Courgette and Brie Fritters (v) £4.95

Courgette and Brie Deep Fried in our Beer of the Week Batter served with a Selection of Dips

Deep Fried Breaded White Bait £5.15

Served with a Sweet Chilli Sauce

Chicken Liver Brülée with Smoked Duck Breast £5.50

Hoisin Sauce and Pomegranate Salad

Cheesy Nachos £4.85

Served with Guacamole, Sour Cream and Tomato Salsa (v)

Cheesy Nachos £5.50

Served with Beef Chilli

Grilled Goats Cheese with Chicory Toasted Pine Nuts £5.15

Served with a Raspberry Dressing (v)

Smoked and Cured in House Salmon Platter £6.00

Dill and Beetroot Cured Salmon Gravlax with Fennel Apple and Pickled Cucumber Salad

Chicken, Smoked Bacon and Avocado Caesar Salad £5.75

Topped with Garlic and Herb Baked Croutons

Our Meat is fresh from Watson, Neal & Sons Butchers in Folkestone and our Fish is locally sourced from Griggs of Hythe. All food is prepared in a kitchen where nuts. Gluten and other allergies are present. If you have a food allergy please inform us when ordering you food.

Main Courses

Medallion of Pork £11.75

Coated in Sweet Marsala and Mushroom Sauce with White and Black Pudding, Apple Mash and Sauerkraut Slaw

Slow Cooked Confit of Duck Leg £13.50

Served with Fondant Potato, Sautéed Green Beans and Smoked Bacon and a Honey and Orange Jus

Sirloin Steak £19.95

Served with Roasted Vine Tomato, Hand Cut Chunky Chips, Grilled Field Mushroom and Green Pepper Corn Sauce

Chicken Breast £11.95

Filled with Mozzarella and Parma Ham Served on a bed of Linguine Pasta topped with a Carbonara Style Sauce and Basil Oil

Earls Fish Mornay £11.50

Home Made Fish Pie, Cooked in a Cheese and Dill Sauce, Topped with Mashed Potato Served with Garden Peas and Salad Garnish

Beef and Guinness Pie £10.95

Tender Pieces of Steak Cooked in a Rich Guinness and Mushroom Sauce, Topped with a Puff Pastry Lid served with Seasonal Vegetables and Mashed Potato

Wards West End Burger £11.50

Home Made Gourmet Burger Topped with Bacon, Tomato and Melted Cheese served in a Brioche Bun with Hand Cut Chunky Chips, Salad Garnish and Gherkin Mayonnaise

Tex-Mex Burger £11.50

Home Made Gourmet Burger served with Guacamole, Sour Cream, Tomato Salsa and Melted Cheese served in a Brioche Bun with Hand Cut Chunky Chips and Salad Garnish

Vegetarian Burger £10.95

Spicy Bean Burger served in a Brioche Bun with Melted Cheese and Tomato, Hand Cut Chips, Gherkin Mayonnaise and Salad Garnish (v)

Beer Battered Fish and Chips £11.50

Hand Battered Fillet of Deep Fried Cod in London Pride Beer Batter served with Hand Cut Chunky Chips, Peas, Salad Garnish and Home Made Tar-Tare Sauce

Twice Baked Cheddar Cheese Soufflé (v) £11.20

Served with a Sweet Red Onion Puree, Seasonal Vegetables and Dauphinoise Potato

Pan Roasted Smoked Haddock £11.95

Topped with Melted Welsh Rarebit, Creamed Leeks and Crushed Minted New Potatoes

Sausage and Mash £10.95

Sausage of the Day with Whole Grain Mustard Mash, Seasonal Vegetables and Rich Red Onion Gravy (Vegetarian Option Available)

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