

- To Start -

Organic Hever Garden Gazpacho Soup (V)

Homemade Warm Marmite Brioche Loaf

6.50 (V)

Assiette Of Smoked Salmon

Hot Smoked Salmon, Poppy Seed Lavosh Cracker, Avocado Ice Cream, Horseradish Emulsion,
Cucumber and Chilli relish

7.95

Confit Duck and Ham Hock Presse

Capers, Parsley, Blueberry Chutney, Homemade Marmite Brioche Loaf, Bitter leaves

9.95

Torched Mackerel Fillet

Beetroot Cured Apple, Israeli Cous Cous, Hever Garden Watercress Salsa Verde, Baby Basil

8.00

Szechuan Beef Salad

Chilli, Stir Fry Oyster Mushrooms, Hever Garden Spring Onion, Egg Noodles,
Ginger, Fresh lime

8.95 / 15.95

Quail Scotch Egg

Organic Confit Hever Garden New Potatoes, Baby Leeks, Wasabi Emulsion

7.95

- To Follow -

Pan Fried Salmon Fillet

Bok Choi, Oyster Mushrooms, Oyster Sauce, Bean Sprouts, Hever Garden Carrot Tops and Chilli Dashi

13.95

Pork Belly and Crispy Pigs Cheek Terrine

Potato Fondant, Cauliflower Puree, Cauliflower Beignet

15.95

Daily Risotto (V)

Fresh Herbs and Vegetables from our Organic Garden, Almonds and Toasted Almonds

15.95 (V)

- From Our Grill –

All Steaks are served with Hever Garden Triple Cooked Chips, Hever Garden Roasted Vine Tomatoes, Local Cider Battered Onion Rings, Confit Flat Mushroom, Hever Garden Salad, Garlic Butter or Peppercorn Sauce.

20oz Cote De Boeuf 49.95 (To Share)

10oz Rump Steak 19.95

10oz Rib Eye Steak 24.95

- Something Healthy -

Chargrilled Halloumi Salad (V)

Hever Garden Spring Onion, Pomegranate, Chilli, Hever Garden Red Onion, Olive Oil and Mint Dressing
12.95 (V)

Organic Hever Garden Caesar Salad (V)

Caesar Dressing, Brioche croutons, Crispy Hens Egg, Aged Parmesan (V)
12.95

Add Corn Fed Chicken Breast 4.00

Add Scottish Salmon 4.00

- A bit on the side –

4.00 Each

Organic Garden Salad

Hever Garden Buttered New Potatoes

Savoy Cabbage and Roasted Almonds

Local Cider Battered Onion Rings

Hever Garden Vegetable Selection

Hever Garden Triple Cooked Chips

For allergen advice, please ask a member of our team.

All prices are inclusive of VAT.

- To Finish-

Sticky Toffee Pudding

Treacle Butterscotch sauce, homemade vanilla ice cream
7.00

Passion Fruit Pana Cotta

Homemade Pina colada Ice Cream
7.00

Triple Chocolate Brownie

Homemade Yoghurt Ice Cream
7.00

Local Cherry Clafoutis

Crème fraiche Sorbet
7.00

Kentish 25 Mile Cheese Board

Homemade Lavosh Crackers, Chutney, Frozen Grapes, Celery
9.00

Selection Home Made Ice Cream

5.50