

DUKE of CUMBERLAND

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FOR THE TABLE

Mixed Amfissa, Nocellara & Kalamata olives (vg)	4.50	Tempura anchovies	7.00
Lime wedge		Seaweed mayonnaise	
Wholegrain mustard & Ashmore Farmhouse cheese straws	7.50	Sussex farms pork & sage Scotch egg	6.50
Brown crab mayonnaise		Mustard mayonnaise	

STARTERS

Bang bang cauliflower florets (vg)	7.50	Sesame crusted feta cheese and watermelon (v)	8.00
Pickled red cabbage salad, radishes, carrots, sriracha sauce & chipotle vegan mayonnaise		Dressed rocket	
Crispy fried squid	8.50	Slow cooked honey glazed pork belly	8.00
Sliced red chilli, capers, sage, lemon & garlic aioli		Spiced apple purée, fennel & celeriac remoulade	
Crab Thermidor on sourdough toast	10.50	Citrus cured salmon	8.50
Lemon & mustard dressing, watercress leaves & Parmesan cheese		Dill crème fraîche & pickled fennel	

SUNDAY ROAST

Served from Noon till gone!

30 day aged roast striploin of beef	20.95	Roast half chicken	17.95
Seasonal vegetables, roasted potatoes, gravy, Yorkshire pudding & horseradish sauce		Seasonal vegetables, roasted potatoes, gravy, Yorkshire pudding & cranberry sauce	
Cranberry, butternut squash & nut roast (v)	15.50	Why not add Cauliflower cheese	5.95
Seasonal vegetables, roasted potatoes, vegan gravy, Yorkshire pudding & red currant jelly		 Roasted Pigs in Blankets with cranberry and orange stuffing	5.95

MAINS

Please speak to one of our servers for any dietary requirements.

Haddock & chips	17.95	Whole baked bream	19.50
Whitstable Bay batter, pea purée, tartare sauce, lemon, chips**		Lemongrass, tenderstem broccoli, Nicola potatoes, lime & chilli butter	
King prawn & cherry tomato Tagliolini pasta	17.00	Scottish rope grown mussels	18.50
Green pasta, white wine, garlic, lemon crumb, parsley & Parmesan sauce		Steamed mussels, white wine sauce, shallots, garlic, cream & parsley, sourdough & lemon	
Pan roasted chicken breast	15.00	Roasted vegetables & lentil salad (vg)	11.50
Gnocchi, sautéed wild mushrooms, sherry & creamed spinach		Cashew yoghurt, lemon & herb dressing	
Spicy squash Pad Thai (vg)	12.50	Chicken Caesar salad	17.50
Rice noodles, mixed vegetables, satay sauce, crispy onions & roasted peanuts		Lemon, garlic & herb chicken breast, baby gem lettuce, bacon lardons, marinated anchovies, Parmesan, croutons & Caesar dressing	
Pan fried hake in Thai red curry sauce	18.00	30 day aged 8oz sirloin steak	26.50
Steamed basmati rice, chilli peanuts, spring onions, chillies, coriander & black sesame seeds		Blue cheese mayonnaise, watercress salad, herb butter & chips	
Beef burger	16.50	Choose a sauce Bearnaise sauce Peppercorn sauce	
Cheddar cheese, pickle, mayonnaise, Kentish tomato chutney, red onions, seeded bun & chips			
Add a topping Streaky bacon	1.50		
 Whitstable Bay beer battered onion rings (vg)	1.50		

SIDES

Bowl of house chips (vg)	5.00	Garden salad (vg)	4.00
Whitstable Bay beer battered onion rings (vg)	4.00	Lemon & mustard dressing	
Parmesan & rosemary chips	5.50	New potatoes (v)	4.00
Freshly baked sliced sourdough bread (v)	4.00	Lemon & chive butter	
Salted butter		Baked garlic & chilli flat bread (vg)	4.50

Please scan the QR code using your phone camera to view calorie information For groups of six people or more, where table service is provided, a discretionary service charge of 10% will be added to the bill. For groups of less than six people, an option to add a tip will be given when you pay. Tips are shared by all members of our team here.

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Other options may be available - please ask in-house about your dietary requirements. Fish dishes may contain bones. All weights are approximate uncooked. Menu subject to availability / change. Please note that due to the nature of cooking our deep fried products, we cannot guarantee they're free from cross contamination with other allergens. Wheat and gluten ingredients which are deep fried will use the same fryers in our kitchens as dishes not containing these ingredients - there may be risk of cross contamination which may therefore affect extremely sensitive sufferers. If you are unsure which of our products go through the deep fryer please ask a member of staff. ** Due to daily markets may be substituted with cod. (V) = Vegetarian (VG) = Vegan. Adults need around 2000 kcal a day



Allergen/Calorie Info

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PUDDINGS

Creekside Coffee

Try our delicious new Arabica coffee blend, created exclusively for us by fellow Kent-based independent family business John Street Beverage. The coffee beans are Rainforest Alliance-certified, sourced from the regions of Brazil, Guatemala, Ethiopia and Colombia, and all packaging is fully recyclable.

Chocolate delice (v) Pistachio crumb, caramelised orange slices & pistachio Chantilly cream	9.00	Clock House Farm strawberry & cherry Eton mess (v) 8.00 Raspberry purée, strawberries & Morello cherries	
Double Stout sticky toffee pudding (v) Caramelised pecans, butterscotch sauce & vanilla custard	8.50	Biscoff coconut cheesecake (vg)	8.50
Kentish gypsy tart (v) Whipped cream	7.50	Apricot compote	
		Vanilla crème Brulee (v)	8.00
		Orange & cardamom Biscotti	
		Ice cream Price per scoop Chocolate ice cream (v) 2.00	
		Vanilla ice cream (v) 2.00 Strawberry ripple 2.00	



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