



MILLERS ARMS

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FOR THE TABLE

- Tempura anchovies, Tartare sauce 7.00
- Chorizo & fennel Scotch egg, Mustard mayonnaise 6.50
- Stone-in Amfissa, Nocellara & Kalamata olives (vg), 4.00

SHARERS

- Whole baked Camembert (v), Dried apricots, pine nuts & artisan sourdough 16.00

STARTERS

- Charred cauliflower, romesco sauce, lemon & herb dressing (vg), Toasted almonds 7.00
- Red pepper houmous (vg), Chickpeas, pink pickled onions, lemon oil, dukkah, micro greens & grilled flat breads 5.50
- Slow cooked honey glazed pork belly, Spiced apple purée, fennel & celeriac remoulade 8.00
- Crispy fried squid, Sliced red chilli, capers, sage, lemon & garlic aioli 8.50
- Goats cheese soufflé, Tomato chutney & pistachio pesto 8.00
- Rye Bay seared scallops, Balsamic roasted cherry tomatoes, hazelnuts, rosemary & truffle oil 13.00

MAINS

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

- Haddock & chips, Whitstable Bay batter, pea purée, tartare sauce, lemon, chips** 17.95
- Smoked haddock stew, Steamed mussels, peppers, Cavolo Nero, black olives, spicy tomato stew, fresh herbs & sourdough croutons 15.00
- Pan roasted chicken breast, Gnocchi, sautéed wild mushrooms, sherry & creamed spinach 15.00
- Chicken Caesar salad, Lemon, garlic & herb chicken breast, baby gem lettuce, bacon lardons, marinated anchovies, Parmesan, croutons & Caesar dressing 17.50
- Potato gnocchi (vg), Sautéed peas, fried courgette, basil, vegan cheese & rocket leaves 12.50
- Plant-based chicken, mushroom & tarragon pithivier (vg), Wilted spinach, new potatoes, wild mushroom sauce 15.00
- Tortelloni Cacio & Pepe, Pecorino, cream cheese & black pepper tortelloni, roasted Mediterranean vegetables, rich tomato sauce, shaved Parmesan & herb oil 15.50
- Pan seared hake fillet, Fricassee of chorizo, borlotti beans, silver skin onions, spinach 16.50
- Beef burger, Cheddar cheese, pickle, mayonnaise, Kentish tomato chutney, red onions, seeded bun & chips 16.50
- Add a topping* | Streaky bacon 1.50 | Whitstable Bay beer battered onion rings (vg) 1.50
- 30 day aged 10oz chargrilled ribeye steak, Thyme, garlic baked vine tomatoes, watercress, pickled red onions, sunflower seeds & chips 25.50
- Choose a sauce* | Bearnaise sauce | Peppercorn sauce

Please scan the QR code using your phone camera to view calorie information.

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 maybe substituted with cod



(V) = Vegetarian (VG) = Vegan. Adults need around 2000 kcal a day

Allergen/Calories Info



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SANDWICHES

Freshly made to order on white or granary bread (Unless otherwise stated). | Served Mon - Sat | Noon - 5pm

Goats cheese & chargrilled Mediterranean vegetable sandwich (v), 9.00

1698 ale caramelised onion chutney & chips

6oz minute steak sandwich, 12.95

Watercress & rocket salad, 1698 ale & onion chutney & chips

Mature Cheddar, red onion & tomato chutney (v) sourdough baguette, 8.50

Rocket & chips

Toasted chicken & bacon club sandwich, 12.50

Avocado, tomato, mayonnaise & chips

Whitstable Bay beer battered Haddock fish finger sandwich, 12.00

Tomato, rocket, tartare sauce & chips

Butcher's hoggs sourdough baguette, 8.00

Sourdough baguette, pork & sage sausage, fried sliced onion, English mustard & chips

SIDES

Bowl of house chips (vg), 5.00

Parmesan & rosemary chips, 5.50

Freshly baked sliced sourdough bread (v), 4.00

Salted butter

New potatoes (v), 4.00

Lemon & chive butter

Garden salad (vg), 4.00

Lemon & mustard dressing

Whitstable Bay beer battered onion rings (vg), 4.00

Wilted spinach (v), 4.00

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.

Clock house Farm Cox Apple tarte tatin, Kingscott farm vanilla cream 8.50

Chocolate & raspberry tart (vg), Vegan vanilla ice cream & chocolate sauce 7.50

Double Stout sticky toffee pudding (v), Caramelised pecans, butterscotch sauce & vanilla custard 8.50

Crème caramel (v), Orange & cardamom Biscotti 7.50

Ice cream or Sorbet Price per scoop | Chocolate ice cream (v) 2.00 | Vanilla ice cream (v) 2.00 | Strawberry ripple 2.00

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