



# MILLERS ARMS

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## FOR THE TABLE

**Canterbury Ashmore farmhouse (v)**, Pickles, spiced apple chutney, cranberry & raisin toasts **7.50**

**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**

**Rye Bay British scallops with roe**, Celeriac purée, thyme & pancetta crumb **13.00**

## SUNDAY ROAST

Served from Noon till gone!

**30 day aged roast striploin of beef**, Seasonal vegetables, roasted potatoes, gravy, Yorkshire pudding & horseradish sauce **20.95**

**Roast half chicken**, Seasonal vegetables, roasted potatoes, gravy, Yorkshire pudding & cranberry sauce **17.95**

**Cranberry, butternut squash & nut roast (v)**, Seasonal vegetables, roasted potatoes, vegan gravy, Yorkshire pudding & red currant jelly **15.50**

## MAINS

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

### Haddock & chips, 17.95

Whitstable Bay batter, pea purée, tartare sauce, lemon, chips\*\*

### Pan roasted chicken breast, 15.00

Gnocchi, sautéed wild mushrooms, sherry & creamed spinach

### Tortelloni Cacio & Pepe, 15.50

Pecorino, cream cheese & black pepper tortelloni, roasted Mediterranean vegetables, rich tomato sauce, shaved Parmesan & herb oil

**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

### Smoked haddock stew, 15.00

Steamed mussels, peppers, Cavolo Nero, black olives, spicy tomato stew, fresh herbs & sourdough croutons

### Plant-based chicken, mushroom & tarragon pithivier (vg), 15.00

Wilted spinach, new potatoes, wild mushroom sauce

### Warm chicken Caesar salad, 14.50

Romaine lettuce, Caesar dressing, bacon lardons, anchovies, Parmesan & croutons

**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

## SIDES

**Bowl of house chips (vg)**, **5.00**

**Parmesan & rosemary chips**, **5.50**

**Freshly baked sliced sourdough bread (v)**, **4.00**  
Salted butter

**Garden salad (vg)**, **4.00**

Lemon & mustard dressing

**Whitstable Bay beer battered onion rings (vg)**, **4.00**

**New potatoes (v)**, **4.00**

Lemon & chive butter

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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## 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* Price per scoop | Chocolate ice cream (v) 2.00 | Vanilla ice cream (v) 2.00 | Strawberry ripple 2.00

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