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	NIBB	LES	
Hash brown potato puffs Salt beef, American mustard, pickles, herbs & crispy Cavolo Nero	6.00	Potted smoked mackerel pâté Crusty farmhouse bread	7.50
Warm sourdough bread (vg) Balsamic vinegar & olive oil	4.50	Seeded pork sausage roll 1698 ale & onion chutney	6.50
	SHAR	ERS	
Charcuterie board Slices of Salami, chorizo & Coppa ham, mature cheddar, artisan sourdough bread, cornichons, olive oil & balsamic vinegar	16.00	Whole baked Camembert (v) Loaded with dried cranberries, pistachios and pecans nuts, artisan sourdough	16.00
House nachos Corn chips, paprika, cheese, tomato salsa, sour cream, nacho chees sauce, guacamole & jalapeños	12.50 se		
	SMALL F	PLATES	
Old fashioned British hash	8.00	Classic prawn cocktail	8.50
Fried crispy potatoes, salt beef, mushrooms, caramelised onion, fro Roasted chickpea houmous with harissa butter beans		Shredded lettuce, Marie Rose sauce, cucumber, lemon wedge, gran bread & butter	
(vg) Maple roasted seeds, herb oil, flat bread	3.30	Panko breaded prawns Sweet chilli dip	8.00
Spiced lamb kebabs Pitta bread, tzatziki, Moroccan houmous, tomato & pickled red onic	9.50	Crispy buttermilk chicken wings Sesame Asian slaw	8.50
rocket salad Crispy buttermilk chicken wings Sesame Asian slaw	8.50	Sussex farms pork & sage Scotch egg Mustard mayonnaise	6.50
	MAI	NS s for any dietary requirements.	
Haddock & chips Whitstable Bay batter, pea purée, tartare sauce, lemon, chips**	17.95		13.00
Sussex farms 12oz chargrilled pork chop Parmentier potatoes, buttered green beans & wilted spinach, wild mushroom sauce.	16.00		18.00
King prawn & cherry tomato Tagliolini pasta Green pasta, white wine, garlic, lemon crumb, parsley & Parmesan 1/2 chicken marinated in Jerk spice	17.00 sauce 16.50	Pan seared salmon fillet With creamy lobster sauce, buttered new potatoes, green beans, samphire, peanut & shrimp butter	21.00
Skin on fries & coleslaw Grilled halloumi, vegetable & pineapple skewer (v) Loaded fries & firecracker sauce	14.00	Chicken Caesar salad Lemon, garlic & herb chicken breast, baby gem lettuce, bacon lardo marinated anchovies, Parmesan, croutons & Caesar dressing	17.50 ns,
Roasted chicken breast & a Waldorf style salad Baby gem leaves, celeriac strips, black grapes, apple & candied wa in a creamy light lemon, chive & mustard dressing	14.00 Inuts,	Steak shin & Bishops Finger ale pie Mash potato, Chantenay carrots, wilted spinach, green beans & bee gravy	15.95
		30 day aged Rib-eye steak Thyme & garlic glazed tomato, pink peppercorn, shallot & garlic but mix salad, pickled red onions & chips	28.00 tter,
		PICK YOUR SAUCE: Peppercorn sauce	
	ADD	ON	
Agave glazed Halloumi (v) Roasted plant-based breast & a vegan Waldolf style salad (vg)	5.50 14.00	Pan fried lemon & thyme Chicken breast - add on	7.00
Baby gem leaves, celeriac strips, black grapes, apple & candied wa creamy light lemon, chive & mustard dressing	lnuts,		
	BURG	ERS	
Our burgers are presented in a toas Beef burger		beef burgers are made from 100% British steak. Plant-based burger (vg)	14.00
Cheddar cheese, pickle, mayonnaise, Kentish tomato chutney, red seeded bun & chips		Vegan mayo, spicy satay carrot salad, pickle, gem lettuce, beef toma seeded bun & chips	
Crispy chicken burger Gochujang BBQ sauce, gem lettuce, beef tomato, garlic aioli, seede burger bun & chips	16.00	ADD A TOPPING: Streaky bacon 1.50 Jalapeños (vg) 1.50 Whitstable Bay beer battered onion rings (vg) 1.50	
	SANDW	TICHES	
Freshly made to order on Toasted chicken & bacon club sandwich	white or gran	ary bread (Unless otherwise stated). Whitstable Bay beer battered Haddock fish finger	12.00
Avocado, tomato, mayonnaise & chips Prawn & Marie Rose - White bread	9.50	sandwich Tomato, rocket, tartare sauce & chips	12.00
shredded lettuce, Marie Rose dressing and chips		Ploughman's cheddar cheese sandwich (v) 1698 ale & onion chutney, watercress, sliced apple & chips	8.00
Hand carved ham & tomato sandwich Rocket leaves, 1698 ale & onion chutney, chips	9.00		









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Bowl of house chips (vg) Whitstable Bay beer battered onion rings (vg)	5.00 4.00	Green leaf & herb salad (vg) Lemon oil	4.00
Pan fried tenderstem broccoli (vg) Chilli, soy & crispy onions	5.00	Caesar wedge Baby gem wedges, Caesar dressing & crispy onions	4.00
Garlic bread (v) Sourdough baguette, parsley & garlic butter	4.00	Loaded chips Crispy bacon, chillies, spring onions, crispy onions, Cheddar cheese mozzarella, BBQ & baconnaise sauces	7.00

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.						
Baked Alaska Strawberry ripple ice cream coated in a rich meringue coating	9.00	Gypsy Tart Chantilly vanilla cream, chocolate shards, Seasonal berries	8.00			
Clock House Farm strawberry & cherry Eton mess (v) Raspberry purée, strawberries & Morello cherries	8.50	Blackcurrant delice (vg) Biscuit base, blackcurrant mousse, chocolate ice cream & hazelr	8.00 nut brittle			
Belgian waffle (v) Honeycomb ice cream, chocolate ice cream, caramelised banana, shortbread crumb & chocolate sauce	7.00	Black forest sundae (v) Chocolate & vanilla ice cream, cherry brandy sauce, morello che brownie pieces, Chantilly cream & chocolate wafer	10.50 rries,			

ICE CREAM & SORBET

Vanilla ice cream (v)
Chocolate wafer biscuit tube Chocolate ice cream (v) Chocolate wafer biscuit tube 2.00 Strawberry ripple

2.00





2.00