



## DAILY MENU

### Finger Food & Sharers

- Wood-fired flatbread - Garlic & rosemary (VG) 6 • Caramelised onion & mozzarella 7  
Freshly baked bread, olive oil, balsamic (VG) 5 • Chilli & lime nuts (VG) 4  
Aleppo pepper hummus & flatbread (VG) 5 • Sweet Sicilian olives (GF, VG) 5.5
- Shell on King Prawns (GF) 7 • Fig, heritage beetroot & cobnut salad (VG) 5  
Chicken Kyiv croquettes (V) 5.5 • Crispy whitebait, tartare sauce 6  
Cod & salmon Asian fishcake 6 • Paddock Wood chorizo 7 • Mini pork pie & pickles 5.5  
Jerusalem artichoke, spinach & parmesan dip (V) 5.5 • Halloumi fries, sriracha mayo (V) 6.5

### Starters

- Spiced lentil & carrot soup, crusty bread (VG) • 7.5  
Harissa cauliflower, pita bread, hummus, pickled red onion, pomegranate, dukkah (VG) • 9  
Golden cross goat's cheese salad, fig & pecan salad, aged balsamic • 9 / bigger 15  
Seared King scallops, butternut squash, pancetta, heritage beetroot (GF) • 14 / bigger 21 (with salad)  
Marden wood pigeon salad, wild mushroom, cobnut, Madeira sauce • 8.5 / bigger 14 \*  
Spanish fish stew, haddock, mussels, King Prawns, fennel, peppers, crusty bread • 11 / bigger 19  
Paddock Wood black pudding, potato bravas, fried duck egg • 9.5  
Giant home-baked pretzels, Tenterden nduja & gruyere cheese fondue (V) • 10

### Chef Specials

- Wild boar Scotch egg, grain mustard mayonnaise • 8.5  
Marden venison sausages, sweet potato mash, root vegetables, braised red cabbage, onion gravy • (GF) 18  
Seabass fillet, ricotta & lemon tortellini, tenderstem broccoli, fennel, chorizo & lemon butter • (GF) 24

### Mains

- English grilled steak – served with, vine tomato, flat mushroom, watercress, chips / fries / sweet potato fries (+£1) (GF)  
35-day aged 10oz ribeye • 29.5 | 21-day aged 8oz fillet • 33.5 | Surf & turf – add King prawns • 5  
Peppercorn sauce • 2.5 | blue cheese sauce • 2.5 | garlic & parsley butter • 1.5  
Traditional fish & chips, mushy peas, tartare sauce, lemon • 17.5 (VGA • 14)  
Marden whole partridge, celeriac & potato mash, braised red cabbage, bacon & chestnuts sauce • 19 \*  
Autumn power bowl, beetroot, organic quinoa, Jerusalem artichoke, spinach, avocado, pickles, hummus, cobnuts (VG) • 15  
| chicken breast • 4 | King Prawns • 5 | beef steak • 6  
King prawn linguine, coriander, garlic, chilli, ginger, spring onion, cherry tomato • 18.5 (GFA)  
Piri-piri chicken thigh kebab, skin-on fries, tomato & cucumber salad, sriracha mayo, wood-fired flatbread (GFA) • 19  
Kentish venison burger, smoked bacon, Kentish blue, red onion chutney, celeriac remoulade, chips (GFA) • 18 – double it up 6  
Beetroot & goat's cheese tortellini, kale pesto, walnut & fig salad (V) • 17  
Herb crusted Rye Bay cod fillet, gnocchi, mussels, tenderstem broccoli, parsley & garlic sauce • 23  
Steak, mushroom & ale pie, Kentish new potatoes, autumn vegetables, red wine gravy • 18.5  
English Steak ciabatta, English mozzarella, rocket, wholegrain mustard mayo, skin-on fries (served until 6pm) • 15

#### Salads, greens & tatties

- Chips 5 • Skin on fries 5  
Sweet potato fries 5.5  
Kentish new potatoes 5  
Fig & beetroot salad (GF) 4.5

#### Sauces • 2

- Sweet chilli sauce (VG)  
Sriracha mayo • Celeriac remoulade  
Coleslaw

## Wood-fired Artisan Sourdough Pizza (GFA)

### OUR OWN

- Make A Flaming Wish – Tenderden nduja, Aleppo peppers, chicken, roquito peppers, mozzarella, garlic, basil • 15.5  
Fish-Ful Thinker – King prawns, anchovies, corn, mozzarella, chilli, coriander, avocado • 16.5  
The Wishful Pig – Korean pulled pork, BBQ sauce, chilli, pickled ginger, coriander, pineapple, mozzarella • 15  
Len-No-Ham – Shiitake mushroom, butternut squash, jalapeno, sheese cheese, rocket, tarragon oil (VG) • 14  
The Fancy Goat – Goat's cheese, mozzarella, figs, beetroot, cobnuts, caramelised onion, rocket, mint (V) • 14.5

### CLASSICS

- Margherita – Mozzarella, plum tomato sauce, basil (V) • 12 (VGA)  
Quattro Stagioni – Kentish ham, artichokes, mushrooms, olives, mozzarella, plum tomato sauce, basil • 15  
Pepperoni – Pepperoni, mozzarella, plum tomato sauce, basil • 14.5  
Hawaiian – Kentish ham, pineapple, mozzarella, plum tomato sauce, basil • 13.5  
Calzone - Pepperoni, sausage, mushroom, onion, mozzarella, plum tomato sauce, basil • 16  
Prosciutto & funghi – Prosciutto crudo, buffalo mozzarella, mushroom, rocket, truffle oil • 17

### EXTRAS

- King prawns, spicy Tenderden nduja, BBQ pulled pork, pepperoni, Kentish ham, prosciutto crudo • 2.5  
Plant-based “meat”, mozzarella, vegan cheese, avocado, artichoke, anchovies, buffalo mozzarella, figs • 1.5  
Mushroom, corn, Kalamata olives, red onion, pineapple, roquito peppers, aubergine, butternut squash, jalapeno • 1

### Puddings

- Kentish apple & Victoria plum crumble, custard • 8  
Cherry brandy crème brûlée, shortbread (GFA) • 7.5  
Sticky toffee pudding, toffee sauce, vanilla ice cream • 8  
Dark chocolate torte, blood orange sorbet (DF, GF) • 8.5  
Bread and butter pudding, vanilla ice cream (VG) • 7.5  
Selection of Callestick Farm Cornish fruit sorbets, blood orange, mango, elderflower, raspberry (GF) • 7.5  
Selection of Callestick Farm Cornish dairy ice creams, chocolate, vanilla, honeycomb, cherry ice cream (GF) • 7.5  
Selection of vegan ice creams, strawberry, chocolate, vanilla bean (VG) • 8  
British cheeses, grapes, quince jelly, celery & biscuits • 3 per piece  
Somerset Brie, Canterbury Ashmore cheddar, Staplehurst blue, Golden Cross goat's cheese

### ILLY Coffee

- Americano | Decaffeinated Americano | Single Espresso | Macchiato • 2.75  
Café Latte | Cappuccino | Hot Chocolate | Mocha | Double Espresso | Flat White • 3.5  
Flavoured Latte | vanilla, caramel, hazelnut, amaretto • 3.75  
Amaretto Latte | Irish, French, Calypso, Jamaican coffee • 6.8

### Natural Teas & Super blends from Twining's

- English Breakfast | Peppermint | Earl Grey | English Breakfast (decaf)  
Turmeric & Orange | Matcha, Green Tea with Lime | Blackcurrant, Rosemary & Honey • 3.2

*Despite our best efforts, due to the nature of our kitchen we are unable to guarantee that our dishes are free from any allergen*

*Before you order, please inform a member of staff if you have a food allergy or intolerance*

*GF – Gluten free, GFA – Gluten Free available, VG - vegan dishes, VGA – Vegan options available, V - vegetarian dishes*

*\*May contain lead shot*

**A discretionary 12.5% service charge will be added to your bill  
100% of the service charge is shared equally with the team at The Wishful Thinker**

