



SUNDAY 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

Sunday Roasts served from 12pm until 5pm or until it's gone

- All served with roast potatoes, Yorkshire pudding, seasonal vegetables & gravy
Traditional sirloin of English beef • 20 | Leg of lamb • 19 | Roast platter • 21 |
Plant-based roast "beef", roast potatoes, seasonal vegetables & gravy (VG) • 16

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**

