

G&D

IGHTHAM KENT

Starters/Mains

- Marinated mixed olives, bread & balsamic vinegar 4.95
- Homemade soup served with bread 5.50
- Deep fried whitebait served with aioli 5.95
- Avocado & humous salad with pitta bread V 6.00
- Homemade smoked salmon and haddock fishcakes 6.50/11.50
- Sourdough bruschetta, grilled mozzarella, sun dried tomato, basil and balsamic vinegar 6.95
- Chicken liver parfait with red onion marmalade 6.95
- Chilled fresh prawn cocktail with marie rose sauce GF 6.95
- Avocado and fresh crab on toasted sourdough 7.50
- Assiette of charcuterie – continental meats, pate, olives and bread 7.50

Mains/ Roast

- Pumpkin seed, mushroom and chestnut roast 11.95
- Roast loin of pork with apple sauce 14.95
- Roast topside of beef with Yorkshire pudding 14.95
- Roast breast of chicken with wild mushroom sauce 14.95
- Slow braised brisket of beef 15.95
- Slow braised lamb shank served as a roast 16.95

All served with vegetables and roast potatoes

- Haywards sausages & mash served with onion gravy & peas GF 13.50
- Steak burger, tomato & chilli relish, cheese and fries GF 12.95
- Sugar baked ham, 2 free range eggs, coleslaw with fries GF 12.50
- Chicken Caesar salad with croutons and Caesar dressing 12.95
- Baked beef lasagne with a continental salad 12.95
- Grilled halloumi & mushroom burger served with fries 12.95
- Beer battered haddock, tartare sauce and hand cut chips 13.50
- Grilled halloumi and roasted vegetable salad with guacamole 13.50
- Whitby Scampi and fries served with salad garnish and tartare sauce 13.95
- Cajun chicken burger, beef tomato, spicy relish and fries 13.95
- Grilled fresh wild halibut, basil pesto, stem broccoli, new potatoes 23.00

Children's meals (under 12's only)

- Mini beef burger & fries 5.95
- Fish finger & fries 5.95
- Ham, Egg & fries 5.95
- Sausage, mash 5.95
- Baked beef lasagne with salad 5.95
- Small roast 6.95

Desserts

- 1 scoop ice cream, vanilla, chocolate, strawberry or salted caramel, choc mint chip £1.75 scoop
- Chocolate fudge cake
- Apple crumble and custard
- Treacle tart served with custard
- Belgian chocolate tort GF
- Salted caramel brownie GF and vegan
- Lemon tart
- Baked pear and caramel cheesecake
- Blackcurrant crumble with vegan ice cream – vegan

All desserts above are £6.50, you can add 1 scoop ice cream for an additional £1.