

The 'Middle' Menu



*A brunchy-lunch inspired menu... Somewhere in between, and always locally inspired.
Served Wednesday to Saturday from 12pm-3pm**

Buttermilk Chicken Flatbread DFO

Free-range chicken breast, floured and fried for an ultra-crispy coating, flame-grilled flatbread, garlic-herb creme fraiche, hot-honey sauce, baby leaf salad 10.75

Pulled Pork Toastie DFO GFO

*Slow-roasted pork belly with a touch of crackling, sweet homemade Kentish pear jam, local sourdough, homemade rich gravy on the side for dunking 10.75
+ Add on melted local cheddar 1.5*

Cheese & Onion Toastie V GFO

Melted Kentish goats cheese, soft sourdough loaf, locally grown and caramelised shallots, pickled fresh Kentish blackberries 9.5

Crispy Onion Pakora & Poachies V DFO GF

Homemade onion pakora, free-range runny poached eggs, garlic and herb sauce 9.75

Wild Mushrooms On Toast V VG DF GFO

Chargrilled marinated wild mushrooms, cauliflower puree, locally baked sourdough, finished with a light drizzle of 'Kentish Oils' truffle oil 9.85

Add On's and Extras

Fries	V VG DF GF 3.6
Sweet potato fries	V VG DF GF 3.95
Thrice-cooked crispy mini potato chunks	V VG DF GF 3.95
Baby leaf salad with Kentish Oils garlic & herb rapeseed	V VG DF GF 3.6

Important Allergy Information

It's so important that we keep you safe. Most dishes include allergens, so our kitchen isn't free-from, meaning it's quite unsuitable for serious sufferers. We handle and store nuts and gluten. All of our regular bread comes from local Docker Bakery that declare nuts are in their bakery. Be aware that although every care is taken to remove them, fish can sometimes contain small bones. **Allergen key: V-vegetarian, VG-vegan, GF-gluten free, DF - dairy free. VGQ-vegan option available, GFO-gluten free option available IF YOU ASK. GF bread: +£1.**