



HOOF & HOOK

NIBBLES
 Nocellara Olives 3.5
 House Mixed Nuts – Sweet & Spiced 2.5
 Homemade Crisps – House Relish 2



SMALL PLATES

- Seasonal Soup of the Day** - Warm Crusty Bread (V) 7
Chicken & Ham Terrine - Turmeric Aioli, Pickles, Mustard Dressing, Crusty Bread (GFA, DF) 8.5
Crispy Prawns Skewer - Creamy Katsu Broth, Mussels, Samphire, Salsify 9
Potato & Tarragon Croquettes - Goats Cheese Mousse, Sweet Soy Drizzle, Fennel Shavings, Herb Pesto (VEG, NUTS) 7.5
Kentish Mini Tacos - Pulled Beef, Ashmore Cheese, Chimichurri, Pea Puree, Sriracha Chilli Sauce (GF) 7.5
Haddock Kedgeree Cake – Smoked Egg Mayo, Coriander and Chilli Oil (GF) 8

HARVEST

- Sticky Cauliflower (mildly spicy)** – Korean Style Pancake, Marinated Cucumber & Coconut Drizzle (V) 13
“The H&H Salad” – Artichoke & Basil Couscous, Tomatoes, Mixed Leaves, Feta (VEG) 15
Mediterranean Vegetable Wellington - Romesco, Tenderstem Broccoli, Onion Jus (V) 14.5
Saffron Risotto - Courgette Basil Puree, Spinach & Garlic Crème Fraiche (VEG, GF) 12.5

HOOK

- Poached Sea Bream Fillet** – Crushed New Potatoes, Ratatouille, Capers & Lemon Beurre Blanc (GF) 20
Prawn Bouillabaisse - Whole King Prawns on French Seafood Chowder, Leeks, Sourdough 17
Lobster, Crab & Prawn Brioche Roll - Lemon Puree, Signature Mayo, Cucumber, Apple with Fries & Salad 23
Mussels in Thai Style Sauce - Coconut Milk & Chilli, with Baguette & Fries (DF, GFA) 16
Haddock Fish & Chips - Mushy Peas, Tartar Sauce (DF) 16

HOOF

- Teriyaki Chicken Ballotine** - Stuffed with Chard & Parmesan, Hollandaise Foam, Homemade Rosti, Broccoli, Bacon Crumb, Chili Oil (GF) 20
Beef Short Rib Ragù – Fresh Egg Linguine, Crispy Artichokes 17
Slow Roasted Pork Belly - Apple Puree, Green Beans, Sauteed Parmentier Potato, Onion, Spinach (GF) 16

HEARTH

- “The Hoof”** – Our House Burger is made from 100% Prime Ground Beef from our Romney Marsh Farm. Served with Cheddar Cheese, Tomato, Baby Gem Lettuce & Homemade Pickles 15.5
 Add Bacon 1
“The Hen” – Yoghurt Marinated Chicken Breast with Sesame & Lime Mayonnaise, Baby Gem Lettuce & Pickled Onions 14.5

(All burgers are served in brioche buns with fries and house relish - gluten free & vegan buns available)

8oz Rump 18
 Muscly & Slightly Firmer, with Very little Fat & A Lot of Flavour

8oz Rib-eye 30
 Rich, Juicy and Full Flavoured with Generous Marbling Throughout

8oz Sirloin 27
 Leaner with a Tender Juicy Texture

Make it Surf and Turf – Add King Prawns basted in our Signature Butter 9
Add A Grilled Portobello Mushroom – Roasted Garlic & Beef Dripping Butter 2.5
 All our steaks are sourced from our Romney Marsh Farm & are served with Grilled Courgette Shards, Cherry Tomatoes & Furnival Farm Fries & a choice of Peppercorn Sauce, Chimichurri Salsa or our Signature Butter



SIDES

- Furnival Farm Fries (V) 3.5**
Raw Vegetable Salad (V, GF) 4.5
Tenderstem Broccoli & Green Beans - Chimichurri Salsa (V, GF) 4.5
Bread Selection – Roasted Garlic & Beef Dripping Butter (VEG) 5.5
Crushed New Potatoes (V) 4.5
White Slaw (V) 3.5

PUDDINGS

- Orange Crème Brulee** - Lavender Shortbread (GF, VEG) 7.5
Madeira Cake – Spiced Pineapple, Coconut Chantilly, Passionfruit, Mango Sorbet (NUTS, V) 7.5
White Chocolate Cheesecake – Kentish Strawberries, Caraway Puff Pastry Shards (VEG) 8
 Ice cream/Sorbet selection (GF, VEG) 2.5 per scoop

FREAKSHAKES

- Strawberry Milkshake £5** **Chocolate Milkshake £5** **Vanilla Milkshake £5**

These are no ordinary milkshakes! All our Freakshakes are made with a base of double cream, milk, & ice cream, topped with whipped cream.

- Nutella Nirvana** - Nutella, Pretzel Pieces & Hazelnuts (VEG,NUTS) 10
Romney Marshmallow - Caramel Sauce, Marshmallows & Crunchie (GF) 10
Dean Court Strawberry Dream - Strawberry Sauce, Strawberries&Biscuit (VEG)10
Whisked Baileys (Alcoholic) - Baileys, Espresso & Flake (GF,VEG) 11
Tropical Freak (Alcoholic) – Malibu, Passoa, Passionfruit & Mango 11

Available until 6pm

TEAS & COFFEES

Flat White	£2.75	Americano	£2.50
Latté	£2.75	Mocha	£2.75
Cappuccino	£2.75	Tea	£2.50
Espresso	Single £1.95	Hot Chocolate	£2.75
	Double £2.10	+ Marshmallows	+0.50
		+ Whipped Cream	+0.50
Macchiato	Single £1.95	Liqueur Coffee	£5.95
	Double £2.10	Iced Latte	£2.75

(Alternative Milks & Syrups Available)

If you have any allergies we should be aware of, please mention them to a member of staff
 A discretionary gratuity of 10% will be added to the bill. All prices include VAT.
 DF (Dairy Free), GF (Gluten Free), Veg (Vegetarian) V (Vegan), Nuts (dish contains nuts) A (Allergen Available)

