

## Tapas Menu

(During busy services, waiting time may be longer)

### While you wait

Nocerella olives (vg) 5

Pickled anchovies, parsley & garlic (gf) 4

Daily bread, cultured & homemade butters (v) 4.5

### Small plates

"Yesterday's focaccia", fermented wild garlic butter, Twineham Grange parmesan (v) 7

Crispy Jerusalem artichoke, sour cream, egg yolk (gf, v) 5.5

Chinese braised pork belly, sweet chilli caramel 8

Sweetcorn "elotes" sour cream, chipotle, cashew (v, gf) 5

Tempura cauliflower, 7 spice, kewpie mayonnaise, katsuobushi 6

Roast chorizo, shallot jam, quince, manchego, basil 6.5

"Just a carrot" tamarind glaze, dukka, cashew puree (vg, gf) 5.5

Canterbury Chaucers baked camembert, hazelnut, cauliflower crumb, sauternes (v) 12

Skin on fries (gf, vg) 4

Triple cooked chips (vg, gf) 8

### Cheese

Ashmore cheddar (v), Tunworth, Kentish Blue(v), Golden cross goats cheese

quince paste, cranberry chutney, fennel crackers 15

### Desserts

Sea salt & dark chocolate torte / rhubarb sorbet (vg, gf) 8

Rhubarb & custard / K.F.R / Son of a Gun / ginger crumble 8.5

Dark chocolate bread and butter pudding / sourdough / vanilla ice cream 8

Passionfruit parfait / lemon curd / cocoa tuille 8