



17TH CENTURY COUNTRYSIDE PUB & RESTAURANT

Enveloped in the Kent countryside and a stones throw from the coast, we serve locally sourced, seasonal food in a relaxed and welcoming setting.

SAMPLE MENU

SMALL PLATES & STARTERS

SOURDOUGH & BUTTERS		£5.50	
Truffle & parmesan butter, herb butter, spiced butter with toasted organic sourdough (V)			
MACKEREL SLIDER	£7.00	MUSHROOM CROQUETTES	£6.50
Mackerel slider served with pickled red cabbage and horseradish mayonnaise on a bed of samphire in a brioche bun		Wild mushroom and parmesan croquettes (V)	

MAINS

TEMPURA BANANA BLOSSOM	£15.00
Banana blossom tempura, straw fries, samphire salad, pea puree & homemade tartare sauce (VG)	
FILLET STEAK MEDALLIONS	£21.00
Fillet steak medallions, Diane sauce served with potatoes lyonnaise and watercress (GF)	
MUSHROOM RISOTTO	£14.00
Wild mushroom, truffle, arborio rice risotto served with carrot puree (V)	
MASSAMAN DUCK	£17.00
Massaman duck leg with cashew and coconut curry	
PAN FRIED SEA BASS	£18.00
Pan fried Sea bass with fondant potato and sauce vierge	

DESSERT

AFFOGATO	£6.00
A scoop of Taywell's Kentish vanilla ice cream served with a shot of espresso on the side	
APPLE CRUMBLE	£7.00
Apple crumble served with cardamon custard (VG)	



SAMPLE MENU

BURGERS

Our burgers are made with prime ground steak, locally sourced and cooked on the griddle. Freshly cooked to order and served in a lightly toasted brioche bun with hand cut double-fried skin-on fries.

THE LANTERN BURGER **£13.50**
Ground steak patty on mixed leaves, topped with melted smoked Somerset cheddar, maple-cured bacon, sliced pickle, tomato, golden battered onion rings & house sauce

BUTTERMILK CHICKEN BURGER **£13.00**
Free range chicken breast coated in a buttermilk batter on a bed of mixed leaves. With melted mozzarella, avocado, fresh lime infused tomato salsa & garlic aioli sauce.
Add maple-cured bacon for £1.50

VEGAN BURGER **£12.50**
An oyster mushroom and soy patty served on mixed leaves, topped with melted vegan mozzarella and a lime infused tomato salsa (VG)

SIDES

SEASONED HAND CUT DOUBLE-FRIED SKIN-ON FRIES (V) **£4.50**
Add truffle oil to your fries for £1.00

FRESH HOMEMADE HOUSE SLAW (VG) **£4.00**

HALLOUMI FRIES (V) **£5.00**
drizzled with fresh lemon or peri-peri & lime seasoning

MIXED LEAF, AVOCADO & EDAMAME SALAD (VG) **£5.00**
with a wasabi citrus dressing

Our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Dish descriptions do not include all of the ingredients used to make the dish. If you have a food allergy please speak to your server prior to placing an order for reference to each dishes allergen