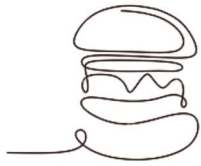


# EAT



## STARTERS

**Roasted Red Pepper and Tomato Soup** *ve* 6.50  
Served with croutons and basil oil

**Spanish Style Prawns** 9.50  
Tiger prawns cooked in white wine, chilli and garlic butter

**Spicy Chicken Wings** 7.90  
With BBQ sauce

**Golden Breaded Whitebait** 8.00  
Deep fried, served with homemade tartare sauce

**Roasted Red Pepper Hummus** *ve* 7.50  
Served with mini toast and a salad garnish

**Moules** 9.90  
Simmered in a creamy white wine, onion and garlic sauce

**Garlic Bread** *ve* 3.90

**Garlic Bread with Melted Cheese** *v* 4.50

**Garlic and Chilli Marinated Olives** *v* 3.90

**Local Artisan Bread & Olives** *v* 5.00

## TO SHARE:

**Whole Baked Camembert** *v* 14.50  
Studded with garlic, rosemary and honey, served with a crusty baguette and tomato salsa

**Nachos** *v* 7.90  
Topped with melted cheese and jalapenos, spring onions and coriander served with guacamole, salsa and sour cream

## BURGERS

All our burgers are homemade using fresh beef from Romney Marsh. We add lettuce, onion and tomato to the bun, served with chips and a pot of tomato relish

Upgrade to sweet potato fries for an extra 2.50

Why not add a side of onion rings for 4.00?

### Cheese Burger

Topped with cheddar cheese  
Homemade Kentish 8oz beef 13.90  
Chargrilled chicken 14.50

### BBQ Burger

Topped with smoked bacon, cheddar, BBQ sauce and an onion ring  
Homemade Kentish 8oz beef 14.90  
Chargrilled chicken 15.50

### Chilli Hot Burger

Served with jalapeños, gherkin and pepper jack cheese  
Homemade Kentish 8oz beef 15.00  
Chargrilled chicken 15.50

### Vegan Smoked Cheddar Burger

*ve* 13.90

Plant based burger served with mayo and smoked cheddar

## MAINS

### Sirloin Steak

 25.50

With a grilled field mushroom, grilled tomato, salad and chips.

*Fancy a lighter option? Have a bed of salad instead of chips*

**Add four grilled tiger prawns to upgrade to a Surf & Turf** 4.20

**Add Peppercorn or Stilton sauce** 2.90

### Pan Seared Seabass Fillet

 19.50

In a fricassee of smoked bacon, new potatoes, peas and a creamy white wine sauce

### Chicken Breast

 17.90

Oven roasted with a creamy mushroom sauce, roasted new potatoes and local vegetables

### Lamb Shank

 23.00

Romney Marsh lamb shank with mashed potato, local vegetables and a red wine gravy

### Sausage & Mash

 11.20

Three Cumberland sausages from our Romney butcher, served on a bed of creamy mash with onion gravy and garden peas

### Wholetail Scampi

 11.90

Crispy whole-tail scampi with chips, peas and homemade tartare sauce

### Mussels

 18.90

Simmered in a creamy white wine, onion and garlic sauce. Served with chips on the side

### Cod & Chips

 18.90

Locally caught cod, freshly battered using Adnams real ale, served with chips and mushy peas

*Fancy a smaller portion?* 11.95

### Spaghetti Bolognese

 13.90

Homemade Bolognese using pork and beef mince, garlic, onion, tomato and red wine topped with parmesan cheese.

### Lasagne

 14.90

Made in house and served with chips and salad

Choose from:

Locally sourced beef from our butchers with bechamel sauce and grilled cheese or

Sweet potato, spinach and feta cheese with mascarpone *v*

### Prawn, Chilli and Tomato Pasta

 17.00

Plump tiger prawns bound in a spicy tomato sauce and tossed through spaghetti. With chillies and sundried tomato.

**Add mussels and squid to upgrade to a seafood spaghetti** 19.50

### Red Thai Curry

*ve* 14.00

A mix of vegetables bursting in an authentic style sauce with coconut, red peppers, chillies, garlic and Thai basil. Served with rice

**Add chicken** 3.50 **Add tiger prawns** 4.00 **Add plant based chicken** *ve* 3.50

### Mediterranean Casserole

*ve* 12.90

A slow cooked stew with peppers, courgette and butterbeans, simmered in a tomato and paprika sauce. Served with rice

### Cullins Yard Salad

Served on a bed of fresh leaves, tomatoes, onions, cucumber; finished with a dressing

*Choose from*

Chargrilled chicken breast and diced smoked bacon, served with house dressing 16.00

Tiger Prawns simmered in chilli & garlic 17.00

Plant based chicken, served with a lemon dressing *ve* 14.90

## LUNCH

Served Monday - Saturday 11am - 6pm

### Paninis

**Brie & Cranberry** 6.10

**Chicken, Bacon & Cheese** 6.20

**Chargrilled Vegetable, Mozzarella & Pesto** *v* 6.10

**Tuna Melt** 6.20

### Open Sandwiches

 Served with a side of chips

**Brie, Bacon & Tomato** 7.50

**Tuna & Melted Cheese** 7.50

**Chicken, Bacon & Cheese** 7.50

**Chargrilled Vegetable, Mozzarella & Pesto** *v* 7.00

### Omelette

 10.80

Served with chips and a choice of 2 fillings from: cheese, tomato, ham, peppers, mushroom

Add extra fillings for £1

### Ham, Egg and Chips

 10.80

Roasted in house, served with 2 fried eggs and chips

Chips\* *v* 4.50

Cheesy Chips *v* 5.00

Sweet Potato Fries\* *v* 5.50

Onion Rings *v* 4.00

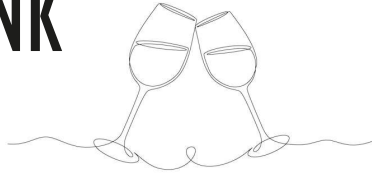
4.00

\* Chips and sweet potato fries can be vegan by request.  
If you have an allergy, please let a member of staff know before you place your order

*v* - vegetarian *ve* - vegan



# DRINK



## BEERS

### DRAUGHT BEERS

<b>Adnams Broadside</b> (UK) 4.7%	<b>5.30</b>
<b>Bitburger</b> (Germany) 4.8%	<b>5.60</b>
<b>Krombacher Pils</b> (Germany) 4.8%	<b>5.60</b>
<b>Adnams Dry Hop Lager</b> (UK) 4.2%	<b>5.60</b>
<b>Budvar Budweiser</b> (Czech) 5.0%	<b>5.60</b>
<b>Erdinger Weißbier</b> (Germany) 5.3%	<b>6.10</b>
<b>Adnams Mosaic Pale Ale</b> (UK) 4.1%	<b>5.50</b>
<b>Adnams Wild Wave English Cider</b> (UK) 5.0%	<b>5.50</b>
<b>Guinness</b> (Ireland) 4.2%	<b>5.70</b>

### BOTTLED BEERS

<b>Peroni</b> (Italy) 5.1%	<b>4.70</b>
<b>San Miguel</b> (Philippines) 5.0%	<b>4.70</b>
<b>Tiger</b> (Singapore) 4.8%	<b>4.70</b>
<b>Corona Extra</b> (Mexico) 4.5%	<b>4.50</b>
<b>Magners Original Cider</b> (Ireland) 4.5%	<b>5.20</b>
<b>Magners Classic Pear Cider</b> (Ireland) 4.5%	<b>5.20</b>
<b>Old Mout Cider Kiwi &amp; Lime</b> (NZ) 4%	<b>5.50</b>
<b>Old Mout Cider - Berry</b> (NZ) 4%	<b>5.50</b>

## SPIRITS

### VODKA

Smirnoff Vodka	3.30
Grey Goose	5.20

### RUM

Bacardi	3.30
Malibu	3.30
Captain Morgan Rum	3.30
Captain Morgan Spiced Rum	3.30
Woods Rum	5.00

### GIN (SEE BAR FOR SPECIALS)

Gordons Gin	3.30
Tanqueray	3.50
Bombay Sapphire	3.50
Adnams First Rate Dry Gin	4.20
Adnams Copperhouse Dry Gin	4.20

### WHISKY

<b>Famous Grouse</b>	3.30
<b>Bells</b>	3.30
<b>Johnnie Walker Black Label</b>	4.20
<b>Jamesons</b>	3.10
<b>Jack Daniels</b>	3.30
<b>Southern Comfort</b>	3.30

### VERMOUTH

<b>Martini Rosso</b>	3.20
<b>Martini Extra Dry</b>	3.20
<b>Martini Bianco</b>	3.20
<b>Cinzano Bianco</b>	3.20
<b>Campari</b>	3.20

### BRANDY

<b>Courvoisier</b>	3.80
<b>Martell</b>	3.60

### LIQUEUR

<b>Fernand</b>	3.20
<b>Disaronno</b>	3.50
<b>Baileys</b>	3.50
<b>Tia Maria</b>	3.50
<b>Sambuca</b>	3.50
<b>Drambuie</b>	3.50
<b>Cointreau</b>	3.50
<b>Grand Marnier</b>	3.50
<b>Jagermeister</b>	3.50

### SCHNAPPS

<b>Archers</b>	3.30
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## WINE AND SPARKLING

125ml measures available on request

### HOUSE

<b>1. Heraldiq Cuvée Prestige (White)</b> Languedoc, France. Aromas of tropical fruit to a rich finish.	<b>5.50</b>	<b>7.50</b>	<b>20.00</b>
<b>2. Heraldiq Cuvée Prestige (Red)</b> Languedoc, France. Rich, full-bodied and characterful.	<b>5.50</b>	<b>7.50</b>	<b>20.00</b>

### WHITE

<b>3. Pinot Grigio Doc Delle Venezie, Sacchetto</b> Veneto, Italy. Well balanced with hints of mango.	<b>6.40</b>	<b>8.70</b>	<b>25.50</b>
<b>4. Chenin Blanc Hazy View</b> Western Cape, South Africa. Crisp with ripe apples.			<b>21.50</b>
<b>5. Foundstone Unoaked Chardonnay</b> Riverina, Australia. Ripe melons and citrus character.	<b>6.40</b>	<b>8.70</b>	<b>23.50</b>
<b>6. Marlborough Sauvignon Blanc</b> Marlborough, New Zealand. Notes of gooseberry with a fresh finish.	<b>7.30</b>	<b>9.00</b>	<b>28.00</b>
<b>7. Chablis, Domaine Jean Gouley</b> Burgundy, France. Fresh through to a dry, crisp finish.			<b>42.00</b>
<b>8. Sancerre, Domaine Gérard Millet</b> Loire, France. Elegant with notes of grapefruit and lemon.			<b>45.00</b>

### ROSÉ

<b>9. Foundstone Rosé</b> South East Australia. Fruit flavours with a refreshing finish.	<b>5.50</b>	<b>7.70</b>	<b>22.50</b>
<b>10. Pinot Grigio Blush Delle Venezie Sacchetto</b> Veneto, Italy. Delicate, fresh and fruity.	<b>6.40</b>	<b>8.70</b>	<b>25.50</b>
<b>11. Sunset Point Zinfandel Blush</b> California, USA. Classic red berries with a hint of spice.	<b>6.10</b>	<b>8.40</b>	<b>24.50</b>

### RED

<b>12. Rioja Hugonell, Joven</b> Rioja, Spain. Summer fruits, balanced and approachable.			<b>25.50</b>
<b>13. Merlot Tierra Antica</b> Central Valleys, Chile. Fruity with a hint of spice.	<b>5.70</b>	<b>7.70</b>	<b>22.50</b>
<b>14. El Camino Malbec</b> Mendoza, Argentina. Well balanced with a rich, smoky finish.			<b>24.50</b>
<b>15. Wine Makers Reserve, The Black Shiraz</b> South Australia. Full flavoured with a great structure.	<b>7.10</b>	<b>9.70</b>	<b>28.50</b>
<b>16. Vina Edmara Pinot Noir</b> Central Valley, Chile. Light-bodied but rich, with a soft and velvety texture.			<b>27.50</b>
<b>17. Cotes du Rhone Organic</b> Rhone, France. Warm and savoury with hints of dried plums, classic.			<b>30.50</b>

### CHAMPAGNE & SPARKLING

<b>19. Favola, Prosecco</b> Veneto, Italy. Fresh, fragrant and fruity. Off-dry with a crisp finish.	<b>6.90</b>		<b>27.50</b>
<b>19. Champagne Collet</b> Champagne, France. Fresh and elegant with fine bubbles and stone fruit.			<b>60.00</b>
<b>20. Laurent Perrier, Brut</b> Champagne, France. A world famous bold yeasty treat.			<b>85.00</b>

## DIGESTIFS

### PORT AND SHERRY

<b>Port</b>	<b>4.00</b>
<b>Taylors Late Vintage</b>	<b>5.40</b>
<b>Sherry</b> Sweet / Medium / Dry	<b>4.00</b>

### LIQUEUR COFFEE

<b>Liqueur Coffee</b>	<b>6.50</b>
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*Irish Tia Maria/ Cointreau/ Baileys/ Brandy*

## LOW AND NO ALCOHOL

### BEERS

<b>Bitburger 0%</b> (Germany) 0%	<b>4.70</b>
<b>Adnams Ghost Ship Pale Ale</b> (UK) 0.5%	<b>5.25</b>

### SOFT DRINKS

<b>Pepsi / Diet Pepsi</b>	<b>2.10</b>
<b>Lemonade</b>	<b>2.10</b>
<b>Fentimans Ginger Beer</b>	<b>3.00</b>
<b>Appletiser</b>	<b>3.00</b>
<b>J2O</b>	<b>3.00</b>
<i>Orange &amp; Passionfruit / Apple &amp; Mango / Apple &amp; Raspberry</i>	
<b>Orangina</b>	<b>3.20</b>
<b>Pago Fruit Juice</b>	<b>3.20</b>
<i>Cranberry / Orange / Pineapple / Apple</i>	
<b>Still Mineral Water</b>	
<i>330ml / 750ml</i>	<b>2.10 / 4.00</b>
<b>Sparkling Mineral Water</b>	
<i>330ml / 750ml</i>	<b>2.10 / 4.00</b>

### Mixers

<i>Orange / Tomato / Bitter Lemon</i>	<b>2.70</b>
<i>Tonic / Slimline Tonic / Elderflower Tonic</i>	<b>2.70</b>
<i>Canada Dry Ginger</i>	<b>2.70</b>

### HOT DRINKS

<b>Pot of Tea</b>	<b>2.30</b>
<i>English Breakfast, Green, Assam, Earl Grey, Peppermint, Camomile, Red Berries</i>	
<b>Americano</b>	<b>3.00</b>
<b>Decaffeinated Coffee</b>	<b>3.00</b>
<b>Espresso / Double Espresso</b>	<b>2.20/ 2.90</b>
<b>Cappuccino</b>	<b>3.10</b>
<b>Latte</b>	<b>3.10</b>
<b>Mocha</b>	<b>3.30</b>
<b>Hot Chocolate</b>	<b>3.30</b>

