



CULLINS' YARD



Light bites & sharing

Sweet potato and lentil soup <small>ve ng option</small>	6.50	Golden Breaded Whitebait	8.50
Served with bread		Deep fried, served with homemade tartare sauce	
Breaded Halloumi Sticks <small>v</small>	7.50	Mediterranean Tart <small>ve</small>	7.95
Served with a sweet chilli dip		A medley of Mediterranean vegetables in a pastry case served with a salad garnish	
Spanish Style Prawns <small>ng option</small>	9.75	Deep Fried Calamari	8.75
Tiger prawns cooked in a tomato, chilli and garlic sauce, served with bread		Served with a lemon mayo	
Sweet Chilli Chicken	8.00	Garlic Bread <small>ve</small>	4.00
Diced Chicken tossed in hoisin and sweet chilli sauce, with sriracha coleslaw		Garlic Bread with Melted Cheese <small>ve option</small>	4.50
		Garlic and Chilli Marinated Olives <small>ve</small>	4.00

To share:

Whole Baked Camembert <small>v</small>	14.50
Studded with garlic, rosemary and honey, served with a crusty baguette and tomato salsa	
Nachos <small>v gf</small>	8.00
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.

Why not add a side of onion rings for 4.50?

Cheese Burger		BBQ Burger		Chilli Hot Burger		Vegan Smoked Cheddar Burger <small>ve</small>	
Topped with cheddar cheese		Topped with smoked bacon, cheddar, BBQ		Topped with jalapenos, cheddar and sriracha		Plant based burger served with mayo and	
Homemade Kentish 8oz beef	14.50	sauce and an onion ring		slaw		smoked cheddar	14.25
Chargrilled chicken	14.50	Homemade Kentish 8oz beef	15.50	Homemade Kentish 8oz beef	15.50		
		Chargrilled chicken	15.50	Chargrilled chicken	15.50		

Cullins' Classics

Sirloin Steak	25.50	Sausage & Mash	12.95	Vegetarian Lasagne	14.95
Chargrilled to you liking with a parsley and thyme butter, served with a grilled field mushroom, grilled tomato, salad and chips.		Three Cumberland sausages from our Romney butcher, served on a bed of creamy mash with onion gravy and garden peas		Served with chips or garlic bread and salad	
<i>Fancy a lighter option? Have a bed of salad instead of chips</i>				Mixed Mediterranean vegetables, vegan bechamel and tomato sauce with feta and cheddar cheese <small>v (ve option)</small>	
Add Peppercorn or Stilton sauce	3.00	Wholetail Scampi	12.95	Cullins Yard Salad <small>ng</small>	15.95
		Crispy whole-tail scampi with chips, peas and homemade tartare sauce		Chargrilled chicken breast and diced smoked bacon, served on a bed of fresh leaves, tomatoes, onions, cucumber, and a pot of house dressing	
Moules Frites	13.95	Cod & Chips	18.95	Pie of the Day (Ask your server)	14.95
Simmered in a creamy white wine, onion and garlic sauce. Served with chips on the side.		Fresh cod, in a crunchy beer batter using Adnams real ale, served with chips and mushy peas		Served with mashed potato, winter roasted vegetables and gravy	
Seafood Tagliatelle	19.75	<i>Fancy a smaller portion?</i>	12.50		
Squid, mussels and prawns tossed through tagliatelle in a spicy tomato sauce					

Mains

Chicken Breast <small>ng</small>	18.25	Sri Lankan Curry <small>ng ve</small>	14.00	Beetroot Wellington <small>ve</small>	14.95
Served with sweet potato mash, asparagus, tender stem broccoli and a chilli and lime butter		A vegan Sri Lankan inspired vegetable curry with roasted butternut squash, aubergines and spinach bound in an array of spices. Served with lemon coriander rice.		Served with roasted new potatoes, chantenay carrots, tenderstem broccoli and vegan gravy	
Pasta Primavera <small>ve</small>	13.95	Add chicken	4.00	Pan Seared Seabream Fillet	21.95
Tagliatelle tossed through seasonal green vegetables and vegan pesto		Add tiger prawns	5.00	Served with asparagus, tenderstem broccoli, chorizo, roasted new potatoes and lime chilli butter	
Chargrilled Swordfish Steak	18.25	Add plant based chicken <small>ve</small>	3.75		
Served on a bed of Putanesca tagliatelle		Add chunks of fresh cod	5.00		

Lunch

Served Monday - Saturday 11am - 6pm

Paninis all served with chips		Omelette	11.95
Brie, Bacon & Cranberry	7.25	Served with chips and a choice of 2 fillings from:	
Halloumi, Sundried Tomato and Sweet Chilli	7.25	cheese, tomato, ham, peppers, mushroom	
Chicken Mayo, Bacon & Cheddar	6.95	Add extra fillings for 1.00	
Vegan Chicken with Vegan Cheese <small>ve</small>	6.50	Ham, Egg and Chips	12.50
Tuna Mayo Melt	6.95	Roasted in house, served with two fried eggs and chips	

Sides

Chips <small>v</small>	4.50
Cheesy Chips <small>v/ve option</small>	5.00
Onion Rings <small>v</small>	4.50
Side Salad <small>v</small>	3.95
Vegetables of the Day <small>ve</small>	4.95

* Chips 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 ng - non gluten containing ingredients

CULLINS' YARD

Beers

DRAUGHT BEERS

Benedektiner Helles (Germany) 5.0%
Adnams Ghostship (UK) 4.5%
Guest Ale (See bar for details)
Bitburger (Germany) 4.8%
Krombacher Pils (Germany) 4.8%
Budvar Budweiser (Czech) 5.0%
Erdinger Weißbier (Germany) 5.3%
First Drop (UK - local Kentish beer) 4.3%
Adnams Lazy SIPA (UK) 4.0%
Adnams Wild Wave Blush Cider (UK) 5.0%
Kentish Pip English Cider (UK) 5.0%
Guinness (Ireland) 4.2%

BOTTLED BEERS

6.20	Peroni (Italy) 5.1%	4.70
5.40	San Miguel (Phillipines) 5.0%	4.70
5.40	Tiger (Singapore) 4.8%	4.70
5.95	Corona Extra (Mexico) 4.5%	4.60
6.00	Magners Original Cider (Ireland) 4.5%	5.20
6.10	Magners Classic Pear Cider (Ireland) 4.5%	5.20
6.40	Old Mout Cider Kiwi & Lime (NZ) 4%	5.60
5.50	Old Mout Cider - Berry (NZ) 4%	5.60
5.70		
5.80		
5.80		
6.00		

Wine and Sparkling

HOUSE

Vermentino France. An easy-drinking blend with passion fruit flavours, floral hints and citrus.	175	250	Bottle
Marselan France. Characterful and beautifully textured; rich in brambly fruit and cassis.	6.00	8.00	22.00

WHITE

Viognier France. Peach and apricot characters with a hint of ginger and jasmine with a lively finish.	6.50	8.50	24.00
Pinot Grigio Italy. Fresh with a hint of spice, ripe pear and bitter lemon on the finish.	7.00	9.50	27.00
Piquepoul France. Aromas of grapefruit and citrus fruit, with a lively, vibrant palate and crisp finish.	7.20	9.80	28.00
Sauvignon Blanc New Zealand. Notes of greengage and peapod with a fresh, herbaceous flavour.	8.00	10.50	30.00
Tempranillo Blanco Spain. Refreshing with a creamy texture and fruity notes of citrus, apple and pear.			33.00
Gavi del Comune di Gavi Italy. Fresh with an apple and lemon flavour through to a refreshing finish.			38.00
Sancerre France. Vibrant Sauvignon notes of grapefruit and lemon with fresh flavours.			45.00
Chablis France. A classic Chablis with a mouthwateringly sharp finish..			47.00

ROSÉ

Zinfandel Blush USA. A medium style rosé with a nice balanced sweetness.	6.50	9.00	25.00
Pinot Grigio Blush Italy. Pale pink colour with aromas of ripe cherries and strawberries.	7.00	9.20	26.00
Côtes de Provence Provence, France. A quintessential Provence rose with a refreshingly fruity bouquet			32.00

RED

Merlot Chile. Fruit aromas of juicy cherries and plums with a touch of chocolate; quaffable.	6.90	8.90	25.00
Malbec Argentina. Perfumed and easy drinking with spicy, black plum fruit flavours.	7.00	9.00	26.00
Rioja Spain. A traditional and savoury blend of ripe strawberry with vanilla, leather and coconut flavours.	7.90	10.30	29.00
The Black Shiraz Australia. Full flavoured with a great structure and texture.			30.00
Côtes du Rhône France. Warm with hints of dried plums; spicy and textured on the palate.			33.00
Pinot Noir New Zealand. Light bodied and juicy with aromatic notes of strawberries, herbs and cherry.			35.00
Fleurie France. Subtle floral aromas surrounding a core of fresh red fruits enhanced by nuances of fennel.			38.00

CHAMPAGNE & SPARKLING

Favola, Prosecco Veneto, Italy. Fresh, fragrant and fruity. Off-dry with a crisp finish.	7.50		29.00
Chalklands' English Sparkling Canterbury. England Fresh and enticing citrus and white flowers			49.00
Laurent Perrier, Brut Champagne, France. A world famous bold yeasty treat.			85.00

Low & No Alcohol

BEERS

DRAUGHT BEERS

Bitburger 0% (Germany) 0%	5.60
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BOTTLED BEERS

Adnams Ghost Ship Pale Ale (UK) 0.5%	5.25
Thatchers Zero (UK) 0%	5.25

SOFT DRINKS

Pepsi / Diet Pepsi	2.30
Lemonade	2.30
Fentimans Ginger Beer	3.00
Appletiser	3.00
J2O	3.00
Orange & Passionfruit / Apple & Mango / Apple & Raspberry	
Orangina	3.20
Pago Fruit Juice	3.20
Cranberry / Orange / Pineapple / Apple	

Still Mineral Water	330ml / 750ml	2.30 / 4.00
Sparkling Mineral Water	330ml / 750ml	2.30 / 4.00
Mixers		
Orange/Canada Dry Ginger		2.70
Tonic / Slimline Tonic / Elderflower Tonic		2.90

HOT DRINKS

Pot of Tea	2.30
English Breakfast, Green, Earl Grey, Peppermint, Chamomile, Red Berries	
Americano	3.00
Decaffeinated Coffee	3.00
Espresso / Double Espresso	2.20/ 2.90
Cappuccino	3.10
Latte	3.10
Mocha	3.30

Spirits & Digestifs

GIN (SEE BAR FOR SPECIALS)

Gordons Gin	3.60
Gordons Pink Gin	3.60
Tanqueray	3.70
Bombay Sapphire	3.70
Adnams First Rate Dry Gin	4.70
Adnams Copperhouse Dry Gin	4.50
Adnams Copperhouse Pink Gin	4.50

VODKA

Smirnoff Vodka	3.60
Grey Goose	5.30

RUM

Bacardi	3.60
Malibu	3.60
Captain Morgan Rum	3.60
Captain Morgan Spiced Rum	3.60
Kraken	4.40

WHISKY

Famous Grouse	3.60
Bells	3.50
Johnnie Walker Black Label	4.40
Jamesons	3.60
Jack Daniels	3.70
Southern Comfort	3.50

SCHNAPPS

Archers	3.50
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VERMOUTH

Martini Rosso	3.20
Martini Extra Dry	3.20
Martini Bianco	3.20

BRANDY

Courvoisier	3.80
Martell	3.60

LIQUEUR

Disaronno	3.60
Baileys	3.60
Tia Maria	3.60
Sambuca	3.60
Cointreau	3.60
Grand Marnier	3.60
Jagermeister	3.60

PORT AND SHERRY

Port	4.00
Taylors Late Vintage	5.40
Sherry	4.00

LIQUEUR COFFEE

Liqueur Coffee	7.25
Irish/ Tia Maria/ Cointreau/ Baileys/ Brandy	