



CULLINS' YARD



Light bites & sharing

Sweet potato and lentil soup <small>ve ng option</small> 6.50 Served with bread	Golden Breaded Whitebait 8.50 Deep fried, served with homemade tartare sauce
Breaded Halloumi Sticks <small>v</small> 7.50 Served with a sweet chilli dip	Mediterranean Tart <small>ve</small> 7.95 A medley of Mediterranean vegetables in a pastry case served with a salad garnish
Spanish Style Prawns <small>ng option</small> 10.25 Tiger prawns cooked in a tomato, chilli and garlic sauce, served with bread	Deep Fried Calamari 8.75 Served with a lemon mayo
Sweet Chilli Chicken 8.00 Sliced Chicken breast tossed in hoisin and sweet chilli sauce, with sriracha coleslaw	Garlic Bread <small>ve</small> 4.50 Garlic Bread with Melted Cheese <small>ve option</small> 5.50
	Garlic and Chilli Marinated Olives <small>ve</small> 4.50

To share:

Whole Baked Camembert <small>v</small> 15.50 Studded with garlic, rosemary and honey, served with a crusty baguette and tomato salsa
Nachos <small>v ng</small> 8.95 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 Topped with cheddar cheese Homemade Kentish 8oz beef 14.50 Chargrilled chicken 14.50	BBQ Burger Topped with smoked bacon, cheddar, BBQ sauce and an onion ring Homemade Kentish 8oz beef 15.75 Chargrilled chicken 15.95	Chilli Hot Burger Topped with jalapenos, cheddar and sriracha slaw Homemade Kentish 8oz beef 15.50 Chargrilled chicken 15.50	Vegan Smoked Cheddar Burger <small>ve</small> 14.50 Plant based burger served with mayo and smoked cheddar
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Cullins' Classics

Sirloin Steak 26.50 Chargrilled to you liking with a parsley and thyme butter, served with a grilled field mushroom, grilled tomato, salad and chips. <i>Fancy a lighter option? Have a bed of salad instead of chips</i> Add Peppercorn or Stilton sauce 3.00	Sausage & Mash 14.95 Three Cumberland sausages from our Romney butcher, served on a bed of creamy mash with onion gravy and garden peas	Vegetarian Lasagne 14.95 Served with chips or garlic bread and salad Mixed Mediterranean vegetables, vegan bechamel and tomato sauce with feta and cheddar cheese <small>v (ve option)</small>
Moules Frites 13.95 Simmered in a creamy white wine, onion and garlic sauce. Served with chips on the side.	Wholetail Scampi 13.95 Crispy whole-tail scampi with chips, peas and homemade tartare sauce	Cullins Yard Salad <small>ng</small> 15.95 Chargrilled chicken breast and diced smoked bacon, served on a bed of fresh leaves, tomatoes, onions, cucumber, and a pot of our homemade dressing
Seafood Tagliatelle 19.75 Squid, mussels and prawns tossed through tagliatelle in a spicy tomato sauce	Cod & Chips 18.95 Fresh cod, in a crunchy beer batter using Adnams real ale, served with chips and mushy peas <i>Fancy a smaller portion?</i> 12.50	Pie of the Day (Ask your server) 15.50 Served with mashed potato, winter roasted vegetables and gravy

Mains

Chicken Breast <small>ng</small> 18.25 Served with sweet potato mash, asparagus, tender stem broccoli and a chilli and lime butter	Sri Lankan Curry <small>ng ve</small> 14.00 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. Add chicken 4.50 Add tiger prawns 6.50 Add plant based chicken <small>ve</small> 4.75 Add chunks of fresh cod 6.50	Beetroot Wellington <small>ve</small> 14.95 Served with roasted new potatoes, chantenay carrots, tenderstem broccoli and vegan gravy
Pasta Primavera <small>ve</small> 13.95 Tagliatelle tossed through seasonal green vegetables and vegan pesto		Pan Seared Seabream Fillet 22.95 Served with asparagus, tenderstem broccoli, chorizo, roasted new potatoes and lime chilli butter
Chargrilled Swordfish Steak 19.95 Served on a bed of Putanesca tagliatelle		

Sides

Chips <small>v</small> 4.50
Cheesy Chips <small>v/ve option</small> 5.00
Onion Rings <small>v</small> 5.50
Side Salad <small>v</small> 3.95
Vegetables of the Day <small>ve</small> 4.95

Lunch

Served Monday - Saturday 11am - 6pm

Paninis all served with chips	Omelette 11.95 Served with chips and a choice of 2 fillings from: cheese, tomato, ham, peppers, mushroom Add extra fillings for 1.00
Brie, Bacon & Cranberry 8.50	
Halloumi, Sundried Tomato and Sweet Chilli <small>v</small> 8.25	
Chicken Mayo, Bacon & Cheddar 8.50	
Vegan Chicken with Vegan Cheese <small>ve</small> 8.25	Ham, Egg and Chips 12.50 Roasted in house, served with two fried eggs and chips
Tuna Mayo Melt 8.50	

*All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Please note that due to the nature of cooking our deep fried products, we cannot guarantee they're free from cross contamination with other allergens. The above information covers all our menus, including desserts, Sunday Roasts and any other special menus.

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
6.00	Corona Extra (Mexico) 4.5%	4.70
6.00	Magners Original Cider (Ireland) 4.5%	5.50
6.00	Magners Classic Pear Cider (Ireland) 4.5%	5.50
6.50	Old Mout Cider Kiwi & Lime (NZ) 4%	5.75
5.70	Old Mout Cider - Berry (NZ) 4%	5.75
5.70		
5.90		
5.90		
6.10		

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	3.50
Appletiser	3.50
J2O	3.20
Orange & Passionfruit / Apple & Mango / Apple & Raspberry	
Orangina	3.50
Pago Fruit Juice	3.50
Cranberry / Orange / Pineapple / Apple	

Still Mineral Water	330ml / 750ml	2.50 / 4.00
Sparkling Mineral Water	330ml / 750ml	2.50 / 4.00
Mixers	Orange/Canada Dry Ginger Tonic / Slimline Tonic / Elderflower Tonic	2.70 / 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	