



## GARDEN OVEN MENU

### FLATBREADS

#### Meat

Smoked Vodka BBQ Sugar Pit  
Short Rib **£14**

#### Fish

Home Smoked Salmon &  
Big Scilla Fennel **£13**

#### Garden

Spring Onion & Kentish Blue  
Cheese **£12**

#### Vegan

Fermented Wild Garlic & Zero Mile  
Mushrooms **£11**

### GRAZING PLATES

Roasted Graffiti Cauliflower  
Harissa Mayo & Toasted Seeds  
**£8/£16**

#### Sevenscore Asparagus

Basil Pesto & Toasted Hazelnuts  
**£11**

Chargrilled Walmstone Broccoli  
Pickled Walnuts & Cider Dressing  
**£8/£16**

Roasted Morghew Estate Maris Peers  
Watercress Dressing &  
Breakfast Radish **£8/£16**

### SWEET TREATS

Chocolate Sundae  
**£6.95**

Simply's Ice Cream  
**£3**

## BEER & CIDER

<b>Whitstable Bay Blonde Lager</b>	284ml	4.5%	£3
Faversham, a contemporary, hoppy & zesty lager	568ml	4.5%	£5.75
<b>Spitfire Ale</b>	500ml	4.5%	£6
Faversham, smooth amber ale made from Kentish hops			
<b>Jakes Cider</b>	330ml	5.5%	£5.75
Staplehurst, lightly sparkling and floral			
<b>Jake's Orchard Rose Cider (To Share)</b>	750ml	8%	£24
Tonbridge, sparkling; Blend of apples, with a hint of strawberry & blackcurrant			
<b>Big Drop Lager</b>	330ml	>0.5%	£5
Suffolk, a dry, light, Low Alcohol Lager			

## SPIRITS & COCKTAILS

<b>Chase GB Gin (Regular or Lemon Balm)</b> - With Fever Tree light, Elderflower or Cucumber	£7.5
<b>Chase Vodka (Regular or Nettle)</b> - With Fever Tree light, Elderflower or Cucumber	£7.5
<b>Pimm's Lemonade</b> - A large measure of Pimm's, Fever Tree Lemonade, Strawberries, Orange, Cucumber, Garden Mint	£8
<b>Aperol Spritz</b> - Aperol, Sparkling Wine, Soda, Orange	£10
<b>Rhubarb Daquiri</b> - Forced Rhubarb infused Doorly's Rum, Rhubarb Bitters, Rhubarb Cordial, Lime	£10

## NON-ALCOHOLIC

<b>Chilli Drop</b> - Seedlip Garden, Garden Chilli, Orange, lime, Agave	£6
<b>Real Kombucha Dry Dragon</b>	£5.5
<b>Coke/Diet Coke</b>	£3.75
<b>Fever Tree Lemonade</b>	£3
<b>Owlet's Juices</b> Pear, Strawberry & Rhubarb, Cox's Apple	£3.5

## WINE

<b>Bubbles</b>	150ml	Bottle	
Westwell, Pelegrim, Brut, NV	£13.50	£59.00	
	125ml	500ml	
<b>White</b>			
Viognier/Blend - The Pig Hut, Côtes du Rhône, France	£7.00	£25.00	£36.50
Bacchus - Chapel Down, Kent	£8.00	£31.00	£45.00
<b>Red</b>			
Sangiovese/Blend - The Pig Cut, Tuscany, Italy	£7.00	£25.00	£36.50
Pinot Noir - Hush Heath, Luke's Pinot Noir, Kent	£8.50	£34.00	£50.00
<b>Rose</b>			
Sangiovese - The Pig Cut, Tuscany, Italy	£7.00	£25.00	£36.50
Pinot Noir - Simpsons, Railway Hill, Kent	£8.00	£31.00	£45.00

Please speak to a member of staff if you have any questions about the menu, allergies or dietary requirements.