



THE
TICKLED
TROUT

GLUTEN FREE

PLATTERS

FROM THE FARM £16

a selection of cured meats, pickled onions, cornichons,
bacon jam and tomato coriander salsa

FROM THE FIELD £16

grilled artichoke hearts, piccalilli, grilled halloumi,
olive tapenade and citrus cottage cheese

TO START

Chef's soup £5.50

Baked Kentish camembert to share £14

spring leaves, honey dressing,
raspberries and nuts

Tickled Trout pâté £7

Rope-grown mussels £7

Jake's Cider cream and thyme

Ham hock terrine £6

piccalilli

SALADS

£6/£12

Smoked tofu and pak choi

grapefruit, beansprouts and
avocado salsa

Smoked mackerel

Jersey Royals, radicchio, watercress
and horseradish yoghurt dressing

Bean and mozzarella

parsley pesto
and sun-dried tomato

MAINS

Grilled pork chop £17

green beans, herbed new potato,
pork jus

Minute steak £15

salad and chips
peppercorn sauce £1

Corn-fed chicken supreme £15

double potato mash, spring greens
and blackberry jus

Roast field mushroom £13

beetroot and Kentish Blue

Hush Heath grilled haddock £14

skin on fries, mushy peas
and tartare sauce

Dayboat catch of the day MP

seasonal vegetables

Braised lamb shank £18

creamy mash potato, charred carrot
and aubergine purée

Classic British beef burger £13

chips
add cheese, bacon, egg or avocado £1
served without the bun

Rope-grown mussels £15

Jake's Cider cream and thyme
served with hand-cut fries

SIDES

All £3.50

Spring leaf salad | Hand-cut chips | Mashed potato | Buttered Jersey Royals | Spring greens



If you suffer from allergies please let a member of staff know before ordering. We offer gluten-free and vegan options. Fish may contain bones and game may contain shot. An additional 10% service charge is added to tables of 8 or more, please ask for this to be removed if you prefer not to pay it. 100% of service charge is forwarded to all members of the team.