

Have you seen today's
specials above the
fire place



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Sample Weekend Menu

While you wait

Homemade basket of farmhouse bread 1.95

Bowl of marinated Sicilian olives 2.50

Garlic bread 2.50

Sharing Boards 9.95

Fish board- cured salmon, prawns, anchovies, roll mops & mackerel rilette with tapenade, crostini & lemon

Charcuterie board-coarse pork pate, chorizo, Bayonne ham, rosette, garlic sausage, gherkins & bread

Cheese board-Montgomery cheddar, Somerset Capricorn goat's cheese, Cropwell Bishop Stilton, Somerset Brie, quince jelly & biscuits (V)

Sicilian antipasti board – coppa salami, bresaola, golosetto sausage, marinated globe artichoke, grill aubergine, sun-dried tomatoes, olives & bread

Starters

Homemade soup of the day, freshly made bread (V) 4.50

Mediterranean fish soup, cheese, croutons & aioli 5.75

Loch Duart salmon & herbs fish cake, tartare sauce & dressed leaves 7.45/13.50

Seared scallops, pea puree, pancetta crisps, orange & ginger butter sauce 8.95 / 16.95

Duck & port parfait, red onion chutney, toasted brioche 5.95

Summer salads

Salad of crispy duck leg, beans sprouts, marinated mango, spring onion, sesame seeds & plum dressing 7.25/12.95

Buffalo mozzarella, artichoke & baby spinach salad, pesto dressing (V) 5.50/10.95

Traditional chicken Caesar salad, baby gem lettuce, croutons, anchovies, parmesan shavings 4.95/9.95

Crayfish salad, capers, shallots, garlic, cherry tomato, dill & lemon dressing 5.75/11.50

Mains

Locally reared 28 day matured beef, gratin Dauphinois, braised cabbage & salad	Rib eye	16.95
green peppercorn sauce, garlic butter or blue cheese sauce 1.50	Prime fillet	24.00

Free-range supreme of chicken, bubble & squeak, fricassee of mushroom & chorizo, red wine jus 11.95

Pan fried duck magret with feuillette Savoyard, French beans & orange scented sauce 14.50

Pan fried guinea fowl breast, royal potato, baby vegetables, sauté wild mushrooms, thyme jus 12.95

Slow cooked local lamb shank, creamed potato, glazed vegetables, fresh mint jus 12.95

Pan fried calves liver, mash potato, pancetta crisps & onion gravy 12.95

Baked fillet of wild seabass, broad beans risotto, vegetables ratatouille, Madeira butter sauce 17.95

Pan fried fillet of Loch Duart salmon, Tenderden Nicola potatoes, spinach, sorrel sauce 12.75

Globe artichoke risotto, parmesan crackling, parsley oil (v) 9.95

Sides

garlic bread 2.50

chunky chips 2.95

market vegetables 2.95

tomatoes & shallots 1.95

bread basket 1.95

green salad 2.50

gratin Dauphinois 2.50

Sicilian olives 2.50

Puddings/Cheese

Selection of fruit sorbets (lemon, strawberry, blackcurrant, mango, passion fruit), brandy basket 4.95

Selection of dairy ice-cream (vanilla bean, honeycomb, amaretto, chocolate, strawberry, mint chocolate chip, honey & ginger, white chocolate, coconut & pineapple), brandy basket 4.95

Crème brulee of the day & shortbread biscuit 4.50

Strawberry parfait, dark cherry sauce 5.50

Kentish apple & berry crumble, honeycomb ice cream 4.95

Chocolate brownie, vanilla bean ice cream 5.50

British cheese plate-Montgomery cheddar, Cropwell Bishop Stilton, Somerset Brie & quince jelly & biscuits (V) 6.50

British cheese board Montgomery cheddar, Somerset Capricorn goat's cheese, Somerset Brie, Cropwell Bishop Stilton, with quince jelly & biscuits (V) 9.95 add 2 glasses LBV port 14.95

Desserts Wine

Château Septy, Montbazillac, Bordeaux 125ml £4.50 ½ Bottle £13.00

Cinque port Tenterden, England 125ml £4.50 Bottle £24.50

Everyday Coffees

Americano coffee – decaffeinated –double espresso £1.95

Single espresso £1.50

Naturals Teas & Infusions from “Teapigs”

Breakfast, Earl Grey, Green tea, White tea, Chamomile, Peppermint, Super fruit £2.00

Speciality Coffees

Floater coffee – café latte – cappuccino £2.50

Amaretto latte £4.50

Irish, French, Calypso or Jamaican Coffee £4.50

Nightcaps

Cockburn's ruby port (50ml) £2.70 Macallan 10 years (25ml) £3.40

Taylor's Late Bottled Vintage (50ml) £3.10 Bunnahabhain 12 years (25ml) £3.50

Taylor's special reserve 10 years (50ml) £4.50 Talisker 10 years (25ml) £4.10

Janneau Grand Armagnac (25ml) £3.50 Oban 14 years (25ml) £4.90

Boulard Calvados Pays d'Auge (25ml) £3.20 Lagavulin 16 years (25ml) £4.90

Glenfiddich 12 years (25ml) £3.40 Courvoisier V.S (25ml) £2.70

Glenkinchie 10 years (25ml) £3.90 Rémy Martin VSOP (25ml) £4.10

Laphroaig 10 years (25ml) £3.50 Hennessy Very Special (25ml) £3.90

Glenmorangie (25ml) £4.20 Remy Martin XO (25ml) £9.90

Restaurant Manageress – Helene Lacroix

Head Chef – Lucian Bunea

Our menu is subject to seasonal availability and may change from day to day.

All the food is freshly cooked; inevitably some waiting can occur during busy periods.

Please relax and enjoy the atmosphere while the chef prepares your food.

All of our produce is traditionally farmed and of the highest quality, we source locally, as much as possible.

Kitchen Mon -Fri 12-3pm & 6-9.30pm Saturday 12-10pm & Sunday 12-9pm

Pub Mon-Sat 11.30am-11pm Sunday 11.30am-10.30pm

Service at your discretion, we are not able to accept gratuities added to a credit card

The Great House, Gills Green, Hawkhurst, Kent TN18 5EJ

01580 753 119

www.thegreathouse.net