Our all-day menu features stunning dishes
prepared by our kitchen with ingredients sourced from across Kent.

THE GREEN ROOM

FESTIVE DINING

Small Plates

Creamy mushroom on toast,
sauteed mushrooms, white wine bechamel sauce, sourdough bread (VE, GFO)
£8

Haddock pâte,
rye bread, pickled cucumber (GFO)
£8

Pork, duck and cranberry terrine,
sourdough bread (GFO)
£8

Beetroot salad,
beetroot, Greek yoghurt, walnuts (V, GF)
£8

Homemade soup of the day,
Chestnut and Parsnip (VE, GFO)
£7.50

Nibbles

Marinated olives
£4

Spiced nuts
£4

Big Plates

Seabass,
panfried seabass, leek, potato, bisque sauce (GF)
£23

Flat iron steak,
flat iron steak, sauteed greens, beef dripping carrots, thick cut chips, red wine jus (GF)
£26 +£3 supplement for 2/3 course meals

Cauliflower curry,
cauliflower and chickpea curry, rice, politiki salad (VE, GFO)
£20

Pork belly,
slow cooked pork belly, creamed mashed potato, savoy cabbage, apple and parsnip puree, cider jus (GF, DFO)
£23

Marlowe burger / vegan burger,
cheese, tomato, burger sauce, thick cut chips
£22 +£1 to add bacon

Sides

Winter vegetables (V, VE)
£6

Thick cut chips
£5

Canterbury Bakery bread and butter
£4.50

Sweet Plates

Christmas pudding,
with brandy sauce
£7.50

Affogato (GF, V, VEO, DFO)
£7.50
+£2 to add Tia Maria or Baileys liqueur

Apple and pear crumble,
with ice Cream (GF)
£8

Homemade raspberry and prosecco cheesecake (GF)
£7.50

KIDS EAT FOR £1 WITH ANY PAYING ADULT MEAL

Meal includes ice cream for dessert!

Fresh fish may contain bones.
Please speak to our staff for more information about any potential allergens.

GF – Gluten free | **GFO** – Gluten free option available | **V** – Vegetarian | **VO** – Vegetarian option available | **VE** – Vegan | **VEO** – Vegan option available | **DF** - Dairy free