

SNACKS...

ROASTED BEETROOT HUMMUS [Ⓜ]
feta, pumpkin seed, flatbread
6.50

STICKY CHORIZO
blossom honey
4.95

ARTISAN BREAD [Ⓜ]
rapeseed oil, balsamic
4.95

NOCELLARA & KALAMATA OLIVES [Ⓜ]
lemon, rosemary, garlic
3.95

TO START...

HEIRLOOM TOMATOES [Ⓜ]
whipped goats cheese, basil,
black olive tapenade
8.95

CARAMELISED CAULIFLOWER RISOTTO [Ⓜ]
masala, almonds, coriander
7.95/15.95

**PRESSED CHICKEN, FOIE GRAS &
HAM HOCK TERRINE**
stone fruit chutney, clotted cream brioche
10.50

WEST COUNTRY CRAB SALAD
brown crab aioli, salsa verde, kohlrabi,
sea vegetables
13.50

CHESTNUT MUSHROOM SOUP [Ⓜ]
nutmeg chantilly
6.50

BLACKENED DAY BOAT MACKEREL
cucumber, dill, buttermilk, horseradish
9.50

CRISPY TIGER PRAWN TACO
avocado, salsa, sour cream
9.95

THE MAIN EVENT...

WHOLE BAKED LEMON SOLE
potted brown shrimp butter,
new potatoes, samphire
21.95

HARISSA GLAZED MISO AUBERGINE [Ⓜ]
cous cous, yoghurt, mint, pistachio dukkah
17.95

NEW SEASON LAMB RACK
confit shoulder, sweetbread, turnip,
miso aubergine, broad beans
23.95

DAY BOAT JOHN DORY
River Exe mussels, peas,
broad beans
23.95

MERRIFIELD FARM CHICKEN
potato gnocchi, hazelnuts,
carrot, girolles
21.95

SLOW COOKED SHORT RIB
roasted onion, peas, spinach,
sauce reform
22.50

STRAIGHT FROM OUR BIG GREEN EGG... CREATE YOUR STEAK, CHOOSE YOUR...

Cut...	
RIBEYE 225g	28.95
FILLET 225g	34.95
FLAT IRON 450g *	44.95
COTE DE BOEUF 750g *	70.00
CHATEAUBRIAND 600g *	70.00

(*for 2 to share)

Sauce...
peppercorn
blue cheese
red wine
roasted garlic & parsley butter
Café de Paris butter

Starch...
triple cooked chips
skinny fries
creamed potato
new potatoes
mac and cheese

SIDES...

SKINNY FRIES
4.50

TRIPLE COOKED CHIPS
4.95

HOUSE SALAD
dressed leaves
3.95

HISPI CABBAGE
bone marrow gratin
4.50

ROASTED CARROTS
honey, caraway
4.50

GREEN BEANS
shallots, garlic
4.95

SET MENU...

OFFERS...

FISH FRYDAY

Every Friday – 12-14.30 &
18:00 – 18:45

Enjoy our freshly battered fish with
skinny chips, smashed peas and tartare
sauce – plus, a pint of beer, small glass
of wine or soft drink,
all for just

14.50
only on Fridays

STEAK NIGHT

For 2 people
Every Tuesday, Wednesday, Thursday
is steak night.

Enjoy a 450g flat iron steak, starch,
sauce & carafe of wine for
44.95

LUNCH Tuesday – Saturday 12:00 -14:30
DINNER Tuesday – Thursday 18:00 – 21:30
2-COURSE 23.95 3-COURSE 26.95

CHESTNUT MUSHROOM SOUP [Ⓜ]
nutmeg chantilly

CURED DENVER BEEF

celeriac remoulade, pickled shimeji

HEIRLOOM TOMATOES [Ⓜ]

whipped goats cheese, basil,
black olive tapenade

MIDDLEWHITE PORK BELLY

broad beans, grain mustard

ROAST DAY BOAT FISH

crushed new potatoes, rainbow chard, crab cream sauce

GARDEN PEA RISOTTO [Ⓜ]

ricotta, lemon

CHOOSE FROM TODAY'S FINAL FLING DESSERT MENU

ARTISAN CHEESE SELECTION
fruit jelly (£3 supplement)

SPECIALS...

FROM THE BAR...

PEACH BELLINI
7.95

TO START...

CURED LOCH DUART SALMON
beetroot, fennel, crème fraiche,
horseradish
9.50

NOTE FOR YOUR DIARY...

'Pub in the Park', Tunbridge Wells
Friday 12th to Sunday 14th July
and see The Tanner Brothers
plus other chefs, plenty of music
and mouth-watering good food.

Check out the website:

www.pubintheparkuk.com.tunbridge-wells

We hope to see you there!

IF YOU HAVE ANY FOOD ALLERGIES PLEASE INFORM YOUR SERVER PRIOR TO ORDERING

[Ⓜ] These dishes are suitable or can be adjusted for a vegetarian diet

Please note a discretionary service charge of 12.5% will be added to the final bill (please note all service is distributed to all our staff)

Whenever possible we use fresh traceable local produce, please be understanding during our busiest times.

FIZZ ...

	125ml Glass	Bottle
1. Prosecco, 'Fili', Sacchetto DOC Brut (Veneto, Italy 12%)	6.50	29.95
2. Gusbourne, Brut (Kent, England 12%)	9.50	49.95
3. Collet Champagne, Brut (France 12.5%)	9.95	54.95
4. Moutard, Prestige Rosé (France 12%)	9.95	54.95
5. Veuve Clicquot Yellow Label NV (12%)		64.95
6. Perrier Jouët, Grand Brut (France 12%)		69.95
7. Laurent Perrier, Cuvée Rose (France 12%)		89.95

WHITE ...

	125ml	175ml	250ml	500ml	Bottle
8. Cuvée Prestige Blanc, Heraldique, Pays d'Oc (France 13%)	4.25	5.40	7.60	14.95	19.95
9. Chardonnay, d'Alamel by Lapostolle (Chile 13.5%)	4.25	5.40	7.60	14.95	19.95
10. Bacchus Reserve, Chapel Down (Kent, England 12%)	4.75	6.20	9.20	17.95	25.95
11. Pinot Grigio Venezia Giulia, Andrea di Pec (Veneto, Italy 12.5%)	4.75	6.20	9.20	17.95	25.95
12. Picpoul de Pinet, Gérard de Bertrand (Languedoc, France 12.5%)	4.95	6.80	9.50	18.95	26.95
13. Levarie Soave Classico, Masi (Italy, 12%)	4.95	6.80	9.50	18.95	26.95
14. Riesling 'The Falcon', Marlborough, Lake Chalice (NZ, 10.5%)	4.95	6.80	9.50	18.95	26.95
15. Saint Clair, 'Origin', Marlborough, Sauvignon Blanc (N/Z 13%)	5.25	7.15	10.00	19.95	28.95
16. Kayra Chardonnay Vintage 2013, (Turkey 13.5%)	5.95	7.95	11.50	22.95	33.95
17. Chablis, Lucien (Burgundy, France 12.5%)	6.95	8.95	12.50	23.95	34.95
18. Cheverny blanc, Domaine des Marnières (France 12.5%)	6.95	8.95	12.95	23.95	34.95

ROSÉ ...

	125ml	175ml	250ml	500ml	Bottle
19. Sunset Point, Zinfandel Blush (Italy 11%)	4.25	5.40	7.60	14.95	19.95
20. Gérard de Bertrand, 6eme Rosé (Languedoc, France 12.5%)	4.50	5.75	8.50	16.95	23.95
21. Fauvette, La Grande Bauquière (Provence, France 12.5%)	4.75	6.20	9.20	17.95	25.95

RED ...

	125ml	175ml	250ml	500ml	Bottle
22. Chevanceau Rouge, Vin de France (France 13.5%)	4.25	5.40	7.60	14.95	19.95
23. Montepulciano d'Abruzzo, Cantina Bove (Italy 13%)	4.50	5.75	8.50	16.95	23.95
24. Black Shiraz, Berton Vineyard, (Australia 14.5%)	4.75	6.20	9.20	17.95	25.95
25. Merlot Gran Reserva, Vina Echeverria (Chile 14%)	4.75	6.20	9.20	17.95	25.95
26. Cabernet Sauvignon Reserva, Perez Cruz (Maipo Alto, Chile 13.5%)	4.95	6.80	9.50	18.95	26.95
27. Rioja Reserva, Ondarre (Spain 14%)	5.15	6.95	9.85	19.50	27.95
28. Bourgogne Pinot Noir Prestige, Henri de Villamont (France 13%)	6.50	8.70	12.50	22.95	32.95
29. Piattelli Vineyards, Premium Malbec (Argentina 14.5%)	6.95	8.95	12.95	23.95	34.95
30. Château Boutisse, St Emilion Grand Cru (Bordeaux, France 14%)					39.95
31. Barbaresco, Prunotto (Italy 13.5%)					44.95
32. Chateau de Rouillac, Pessac-Leognan Rouge (Bordeaux, France 13.5%)					59.95

SOFT DRINKS...

		£
Lime cordial & soda	½ Pint	1.85
Elderflower Presse		2.25
Coke	330ml	2.85
Diet Coke	330ml	2.85
Sprite zero	330ml	2.85
Appletizer	275ml	2.85
Orangina	250ml	2.60
Fever tree mixers	200ml	2.20
Bardsley Farm juices (Apple, Pear)	250ml	2.95
Folkington's juices (Mango, Pineapple, Orange, Tomato, Cranberry)	200ml	2.95

DRAUGHT BEERS...

	Half	Pint
Estrella 4.6%	2.45	4.85
Curious Brew Lager 4.7%	2.45	4.85
Kozel 4%	2.40	4.75
Jake's Cider 4.8%	2.40	4.75
Guinness 4.1%	2.50	4.95
Kentish Hare Bitter 3.6%	2.10	4.20
Harvey's 4%	2.20	4.35

BOTTLED BEERS & CIDERS...

Heineken 0.0%	330ml	3.25
Peroni 5.1%	330ml	4.25
Hofmeister 5%	330ml	4.25
Corona 4.5%	330ml	4.15
Brew Dog Dead pony 3.8%	330ml	4.25
Brew Dog Punk IPA 5.6%	330ml	4.75
Orchard Pig Cider 4.5%	330ml	4.95
Old Mout Fruit Cider:	330ml	4.95
Strawberry & Pomegranate 4%		
Kiwi & Lime 4%		
Berries & Cherries 4%		

SPIRITS...

	25ml
Grey Goose Vodka	4.80
Ketel One Citroen	3.50
Absolut Vodka	3.60
Havana Club 3	3.50
Pampero Rum	3.50
Bacardi	3.60
Captain Morgan Rum	3.60
Captain Morgan's Spiced Rum	3.60
Southern Comfort	3.60
Olmecca Altos Plata Tequila	3.60

Please ask a member of staff to see our
Gin menu

WHISKY/BRANDY...

	25ml
Famous Grouse	3.60
Jameson	3.60
Jim Beam	3.60
Jack Daniels	3.60
Four Roses Bourbon	3.60
Dalwhinnie	4.60
Cragganmore	4.60
Laphroaig	4.60
Oban	4.60
Talisker	5.35
Remy VSOP	4.10
Hennessy Fine	4.75
Hennessy XO	11.00
Armagnac	6.25
Calvados	4.95

LIQUEURS

	25ml
Kahlúa	3.30
Limoncello	3.50
Amaretto	3.60
Amarula	3.60
Baileys (50ml)	4.60
Cointreau	3.60
Malibu	3.60
Archers	3.50
Campari (50ml)	3.35

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