



A LA CARTE MENU

NIBBLES

SALT-CRUSTED SOURDOUGH BREAD 3.95
Salted Butter, Balsamic Vinegar & Tomato Cream Cheese (m)(g)(v)

MARINATED MIXED OLIVES 3.95

STARTERS

SALMON & SMOKED HADDOCK FISHCAKES 7.5
In a White Wine & Dill Velouté (m)(f)(e)(g)(ce)

RETRO PRAWN COCKTAIL 7.5
With Oak Smoked Salmon, Spring Onion, Cucumber, Plum Tomato & Granary Bread

MEDITERRANEAN SHELL-ON KING PRAWNS 10.50
In a Sauvignon Blanc, Garlic & Chilli Sauce & Homemade Bread (c)(m)(g)

CHICKEN & ROAST THYME PATE 7
With Chilli Jam & Warm Homemade Bread

ASIAN DUCK & VEGETABLE SPRING ROLL 7.5
Served with Hoisin & Sesame

WILD MUSHROOM BRIOCHE 6.5
In a Cream Calvados Sauce with Spring Pea Shoots (g)(e)(m)(ce)

ROAST ROOT VEGETABLE SOUP (ve) 6.5
With Curried Oil, Onion Bhaji & Homemade Bread

MAINS

GIN & TONIC FISH AND CHIPS 14.95
Fish of the Week in Crispy Gin & Tonic Batter with Minted Mushy Peas, Hand Chopped Tartare Sauce, Triple Cooked Chips & Burnt Lemon (g)(f)(mu)(m)

1kg MOULES MARINERE 14.95 (As Starter 8,5)
With Cream, Garlic & Parsley Sauce served with Crusty Bread (ce)(mi)(mo)(sd) **ADD CHIPS (3)**

DIRTY BURGER 14.95
Topped with Pulled Pork in BBQ Sauce, Chilli Cheese & Jack Daniels Jam served with Triple Cooked Chips & Slaw (mu)(g)(m)(ce)

½ ROAST ROTISSERIE CHICKEN 14.95
With Kimchi & Confit Garlic Slaw, Triple Cooked Chips & Red Hot Sauce (m)(mu)

BLACK FEATHERED TURKEY CROWN 12.95
With Roast Potatoes, Mashed Potatoes, Glazed Roasted Carrots & Parsnips, Glazed Winter Sprouts, Buttered Roasted Chestnuts, Yorkshire Pudding & Roast Meat Gravy

VEGAN DIRTY BURGER 12.95
Vegan Falafel Patty, Vegan 'Cheese', Jack Daniel's Jam, BBQ Sauce & Vegan Mayo with Triple Cooked Chips & Salad (s)(g)

TRADITIONAL VEGAN NUT ROAST 11.95
With Roast Potatoes, Mashed Potatoes, Glazed Carrots & Parsnips, Glazed Winter Sprouts, Roasted Chestnuts & Vegan Gravy

SMOKED GAMMON MAC N CHEESE 14.95
White Wine, Smoked Cheese & Gruyere Creamy Cheese topped with Breadcrumbs & Served with Fifi's Salad (g)(m)(mu)(c)

HEREFORD SIRLOIN OF BEEF 14.95
With Roast Potatoes, Mashed Potatoes, Glazed Roasted Carrots & Parsnips, Glazed Winter Sprouts, Buttered Roasted Chestnuts, Yorkshire Pudding & Roast Meat Gravy

PAN-FRIED SALMON WITH FRESH WATER PRAWNS 12.95
Served with Crushed New Potatoes, Buttered Steamed Spinach & Chardonnay Dill Veloute

KENTISH STEAKS

All Served with Grilled Plum Tomato, Pea shoots & Triple Cooked Chips

8oz RIB EYE – 23.50

8oz HAND ROLLED PRIME FILLET – 24.95

18oz CHATEAUBRIAND (for 2) – 49.5

SAUCES – All 2 – Garlic Butter, Peppercorn, Béarnaise, Chimichurri, Mushroom & Blue Cheese Sauce

3 COURSE FESTIVE MENU

LUNCHTIME - £24.95 | SUN-THURS EVE - £24.95
FRI & SAT EVE - £29.95

STARTERS

RETRO PRAWN COCKTAIL
With Oak Smoked Salmon, Spring Onion, Cucumber, Plum Tomato & Granary Bread

CHICKEN & ROAST THYME PATE
With Chilli Jam & Warm Homemade Bread

ROAST ROOT VEGETABLE SOUP (ve)
With Curried Oil, Onion Bhaji & Homemade Bread

BLACK FEATHERED TURKEY CROWN
or
HEREFORD SIRLOIN OF BEEF
Served with Roast Potatoes, Mashed Potatoes, Glazed Roasted Carrots & Parsnips, Glazed Winter Sprouts, Buttered Roasted Chestnuts, Yorkshire Pudding & Roast Meat Gravy

PAN FRIED SALMON WITH FRESH WATER PRAWNS
Served with Crushed New Potatoes, Buttered Steamed Spinach & a Chardonnay Fish Veloute

VEGAN NUT ROAST (Ve)
With Roast Potatoes, Mashed Potatoes, Glazed Roasted Carrots & Parsnips, Glazed Winter Sprouts, Roasted Chestnuts & Vegan Gravy

DESSERTS
TRADITIONAL CHRISTMAS PUDDING
With Brandy Cream

BANOFFEE PIE
Toffee Biscuit Base with Vanilla Cream, Glazed Bananas & Chocolate Toffee Fudge Sauce

FIF'S HEAVENLY CHOCOLATE
Chocolate Brownie Stack with Melting Middle, Berry Cream, White Chocolate Sauce & Honeycomb Shards

KENTISH CHEESE & BISCUITS
With Homemade Chutney

TRIO OF SORBET (ve)
With a Dash of Prosecco

WHITE WINE

	Bottle	250ml	175ml
Crusan Colombard Sauvignon Blanc (France)	18.95	6.95	5.95
Bolla Pinot Grigio delle Venezie (Italy)	21.95	7.95	6.95
Riverstone Ridge Marlborough Sauvignon Blanc (New Zealand)	24.95	8.95	7.95
Gavi di Gavi, Toledana (Italy)	27.95	9.95	8.95
Shannon Semillon, Elgin (South Africa)	29.95		
Stonier Chardonnay (Australia)	32.95		
Sancerre, Joseph Mello (France)	36.90		

RED WINE

	Bottle	250ml	175ml
Crusan Grenache Merlot (France)	18.95	6.95	5.95
Da Luca Nero D'Avola (Italy)	19.95	7.95	6.95
Errazuriz Merlot (Chile)	21.95	8.95	7.95
Passori Rosso (Italy)	26.95	9.95	8.95
Portillo Malbec (Argentina)	28.95		
St Hallett Faith Shiraz (Australia)	36.95		
The Federalist Zinfandel (USA)	38.9		
Bottega Amarone Reserva (Italy)	89		

ROSE WINE

	Bottle	250ml	175ml
Vendange White Zinfandel Rose (California)	19.95	7.95	6.95
Mirabeau Cotes de Provence Rose (France)	27.95	9.95	8.95
Bardalino Rose (Italy)	35.95		

ALL WINES AVAILABLE AS 125ml UPON REQUEST

PROSECCO & CHAMPAGNE

	Bottle	125ml
PROSECCO		
Il Baco Da Seta Prosecco (Italy)	24.95	5.95
Bottega Gold Prosecco But (Italy) – <i>In a Gold Blingy Bottle</i>	39.95	
Bottega Gold Brut (Mini Bottle – 200ml)	7.5	
Bottega Rose Gold Brut (Mini Bottle – 200ml)	7.5	

CHAMPAGNE

Louis Dornier Brut	40	6.95
Tattinger Brut	55	
Tattinger Prestige Rose	65	
Laurent Perrier Rose	85	
Dom Perignon Brut	230	
Krug Grande Cuvee	250	
Louis Roederer Cristal	350	

BEERS AND CIDERS

DRAUGHT	PINT	HALF
Nellie Gerkins Lager	4.20	2.10
Poretti Lager	4.90	2.45
Shed Head IPA	4.90	2.45
Guinness	4.60	2.30
Magners Irish Cider	4.60	2.30

BOTTLES	330ml
Corona	4.5
Budweiser	4.5

CIDERS	Bottle
Kopparberg Passionfruit (500ml), Kopparberg Strawberry & Lime (500ml), Aspall (330ml)	4.9

COCKTAILS

Nellie Gerkin 8
Our Sweet & Fruity concoction that uses Tanqueray London Dry Gin, Fresh Lemon Juice, Honey, Fresh Raspberries & Egg White for a velvety finish. Served with a Mixed Berry 'Bubble'

Dirty Old Town 8
This Cocktail will blow your socks off! A spicy mix of Smirnoff Vodka, Fresh Lime Juice, Jalapeno Syrup & topped with Ginger Beer – Finished with candied ginger & smoke!

Whiskey in the Jar 8
A Smoky & Sweet blend of Bulleit Bourbon, Freshly Brewed Iced Tea, Lime Juice and honey – With a Cinnamon Stick & Smoke aroma

Molly Malone 8.5
A Refreshing Mix of Don Julio Reposado Tequila, Honey, Fresh Lemon & Grapefruit Soda – Topped with dehydrated Grapefruit Wheel & Grapefruit Aroma

Lord of the Dance 8.5
A Creamy Topical Sensation – Captain Morgan Tiki Rum & Coconut Cream shaken with Fresh Orange & Fresh Pineapple Juices. Served in a Pineapple Husk with fireworks!

Barrel Aged Zombie 9.9
Not for the faint hearted! A Quartet of Spiced, Black, White & Aged Rums (with a splash of Wray & Nephew for good measure!). With Absinthe, Pineapple, Passionfruit & Ginger Beer

Fields of Athenry 9.9
Clear milk? Impossible! Brugal Rum, Arrak and Calvados are brewed alongside milk oolong tea and a world of spices – With 'clear' milk & lemon – Finished with sweet & salt notes!

Pornstar Martini, Espresso Martini or Pink Gin Martini 9
No explanation needed for these classics!

PORNSTAR MARTINI TREE 75

9 Pornstar Martinis & 9 Shots of Prosecco served on our Handmade Wooden Tree
(Also available as Espresso Martini Tree or Pink Gin Martini Tree)