



THE Leather Bottle

WHILE YOU WAIT

ARTISAN RUSTIC BREADS: Kalamata olives, Modena balsamic vinegar & dipping virgin olive oil, Lescure French butter £8.95 (*)

SMOKEHOUSE MIXED NUTS: £2.95

KALAMATA OLIVES: robust and fruity £3.95 (*)

GARLIC TOASTED RUSTIC BREAD: £4.95 (*)

WHY NOT START WITH

SOUP OF THE DAY: rustic bread and Lescure French butter £6.95 (*)

SALT AND PEPPER SQUID SKEWER: crispy seasoned squid with teriyaki sauce £6.95

CRISPY BREADED WEDGE OF FRENCH BRIE: served with a port and cranberry compote, crusty artisan bread and Lescure French butter £6.95 (*) V

SMOOTH CHICKEN LIVER AND BRANDY PATE: with Kent apple & Biddenden cider chutney and toasted malted wheat grain bread £6.95 (*)

MEZZE BOARD: roasted bell peppers, Kalamata olives, hummus dip, roasted cherry vine tomatoes, tzatziki dip and hot pitta bread £8.95 (*) V

TLB SUNDAY ROAST “A very British tradition”

SLOW ROASTED TOPSIDE OF BEEF £13.95 (*) **SEASON ROASTED ROLLED LEG OF PORK:** £12.95 (*)

BRAISED LAMB SHANK: £15.95 (*)

POT ROASTED CHICKEN BREAST: £12.95 (*)

accompanied by golden roast potatoes, fresh seasonal vegetables, Yorkshire pudding, homemade sausage meat stuffing and rich stock gravy

VEGETARIAN ROAST: golden roast potatoes, seasonal vegetables all served inside a giant Yorkshire pudding with rich vegetarian gravy £11.95 (*)

At busy times there may be a short wait as all dishes are cooked to order

Should you have any special dietary requirements or allergies then please speak to a member of staff, a full allergy list is available on request and our chefs are happy to cater for your needs. (v) Suitable for vegetarians.

(*) Available as gluten free. Whilst we endeavour to maintain the integrity of our products, please note that our dishes are prepared in a multi-kitchen environment

THE MAIN EVENT

BEER BATTERED HADDOCK FILLET: crispy chips, a choice of mushy or garden peas and homemade tartar sauce £12.95 (*)

STEAK BURGER: inside a toasted brioche bun, with lettuce, tomato, relish and crispy chips £12.95
add Swiss cheese £1.95 add bacon £1.95 add field mushroom £1.95 add blue cheese £1.95

LEMON AND CORIANDER CHICKEN BREAST: griddled breast of chicken on a bed of crisp cos leaves, pickled green chilli and mango salsa £13.95 (*)

ROASTED VEGETABLE RAGOUT GRATIN: roasted aubergine, sweet potato, peppers, courgette in a rich tomato and herb sauce topped with a mature cheddar and mozzarella gratin, served with garlic toasted artisan bread £12.95 (*) v

AGED 10 OZ SIRLOIN STEAK: grilled tomato, field mushroom, beer battered onion rings and crispy chips £18.95 (*)

ADD A SAUCE: peppercorn sauce £2.95(*) blue cheese sauce £2.95(*)

KENTISH PLOUGHMANS: quickes mature cheddar, hand carved ham, pickled onions, dill gherkins, apple, celery and poppy seed bloomer bread £12.95 (*)

STEAK AND KIDNEY SUET PUDDING: served with red wine jus, spring onion creamed potato and seasonal vegetables £13.95

SEAFOOD PLATTER: selection of daily changing hot and cold seafood, with hot rustic breads, dipping olive oil, homemade tartar and aioli sauces £15.95 for one £29.95 for two (*)

ACCOMPANIMENTS

Garlic toasted rustic bread £4.95 (*)

Crispy chips £2.95 (*)

Creamed potato £2.95 (*)

Mixed seasonal vegetables £2.95 (*)

Beer battered onion rings £3.95 (*)

House dressed mixed salad £2.95 (*)

Buttered baby new potatoes £2.95 (*)

Homemade redslaw £2.95 (*)

THE SWEET TREAT

GYPSY TART: traditional Kent sweet treat served with lemon curd and Dorset clotted cream £6.95

STICKY TOFFEE PUDDING: with butterscotch sauce and yorvale bourbon vanilla ice cream £6.95

WARM CHOCOLATE BROWNIE: with white chocolate fondant sauce, Dorset clotted cream and berries £6.95 (*)

AWARD WINNING YORVALE FARM DAIRY ICE CREAM: strawberry sensation, sea salted caramel, navy rum and raisin, mint chocolate chip, double chocolate chip and bourbon vanilla choose from three scoops £5.95 (*)

THE FINALE

BRITISH CHEESE SELECTION: Cropwell Bishop stilton, Quicques mature cheddar, Cornish brie, biscuits, grapes, celery and apple and bishops finger ale chutney £9.95 (*)

MOSCATEL ALVEAR NV: a clean and bright dessert wine, sweet on the palate but nicely integrated with the acidity 100ml £3.95

RUBIS CHOCOLATE WINE NV: an indulgent blend of Tempranillo red wine and premium chocolate flavour 50ml £3.95

Fortified Wines & Spirits available on request

FLOATER COFFEE £2.95

CALYPSO £6.45

IRISH COFFEE £6.30

FRENCH COFFEE £6.45

BAILEYS FLOATER COFFEE £6.95

FARM HOUSE BLOOMERS (*)

Kent honey glazed ham & tomato £8.95

French brie, wild rocket & tomato relish £8.95

Crayfish tails & seafood Sauce £9.95

Coronation chicken breast £8.95

Mature cheddar, chutney, dill gherkin tomato & cos lettuce £8.95

A choice of white or malted wheat grain and served with a cress & homemade redslaw

Add a side of chips: £1.95