

Evening restaurant Menu

Appetizers

Mixed spicy Vinci olives (v) £3.50

Italian pitted green olives marinated with mushrooms, red & yellow peppers, garlic, herbs and paprika

Bruschetta (v) £3.50

Toasted baguette slices topped with diced cherry tomato, Vinci olives, fresh basil and extra virgin olive oil

Sun-blush tomatoes (v) £3.50

Sun blush Tomato marinated with oregano and garlic

Olives, sun blushed tomatoes, olive oil, balsamic vinegar and sliced baguette (v) £5.00

A mix of Vinci olives, sun blush tomatoes, virgin olive oil and balsamic vinegar served with sliced baguette and unsalted butter

Mixed Meze (v) £5.00

Traditional Turkish dips which includes taramasala, hummus and minted yoghurt served with grilled pitta bread and crudités

Starters

Pea & mint soup with prosciutto crostini (served hot or cold) £5.50

Pea, mint and onion soup served with Parma ham on toast

Char-grilled baby squid with sweet peppers & a lemon dressing £7.60

Marinated baby squid in paprika & olive oil served with sweet and sour peppers

Parma ham with wild rocket, goat's cheese, a vinocoto dressing £7.20

Parma ham sliced with wild rocket, crumbled goat's cheese and balsamic reduction

Peppered grilled tuna loin with fennel & carrot leaf salad £7.95

Tuna loin steak quickly grilled served with sliced fennel, carrots leaves and baby leaf, lemon & vinocoto

Grilled chicken and beetroot salad £7.80

Sliced free range chicken breast served with croutons, beetroot, mixed leaf salad and red wine dressing

Vegetables tempura with sweet chilli & coriander sauce £6.80

Classic vegetables tempura (aubergines, courgettes, carrots) served with sweet & sour Thai sauce

Grilled marinated summer vegetable with feta, and crouton, watercress dressing £6.90

Refreshing summer grilled vegetable salad served with feta cheese, golden crouton and a green watercress dressing

All dishes are made in our kitchen daily using fresh locally sourced quality produce

Mains

Grilled rump of lamb with crush potato, samphire, broad beans & peas £16.80

Grilled rump of Kentish lamb served with herb crush potato, samphire, broad beans, peas and mint, lamb jus

Grilled free range chicken breast, spinach & mushrooms, herbed mashed potato, chicken jus £15.90

Grilled free range chicken breast served with buttered spinach, button mushrooms and herb mashed potato, roasted chicken jus

Honey roasted duck breast with seared vegetables & roast potatoes, spices sauce £16.85

Vaudreys classic duck breast caramelized in honey and five spices, summer vegetables and roast new potatoes

Grilled sirloin steak with chunky chips and green beans, peppercorn sauce £17.95

English 8oz sirloin steak served with fat chunky chips and sautéed green beans, creamy peppery sauce

Whole sea bass (filleted & off the bone) en papillote with new potatoes, green beans £16.85

Whole sea bass cook steamed en papillote with lemon and thyme served with herb new potato and French beans, lemon butter sauce

Fillet of cod on a bed of mashed potatoes, samphire and clams £15.80

Roasted fillet of cod on a bed of mashed potato, samphire and clams cooked in white wine and beurre blanc

Pomme fondants with pea puree and poached eggs, olive sauce vierge £13.50

Braised Maris Piper potatoes served with a smooth pea puree and two poached eggs, fresh olive and cherry tomato relish

Ratatouille puff pastry tartlet, crispy vegetable salad, basil dressing £14.50

Ratatouille tartlet served with crispy carrots, courgettes and basil, parmesan and pine nuts dressing

Side Orders

Carrots ♦ Minted peas ♦ Zucchini fritters ♦ Green beans ♦ Mixed heritage tomato salad

♦ Tomato & onion salad ♦ Roast potatoes ♦ Mashed potatoes ♦ Garlic bread

Each - £3.25

Traditional Roast on Sundays Junior selection menu Fixed price menu available Monday to Friday