

Starters and light bites

Home made soup of the day with crusty bread (V)	£6.00
Panko crumbed beef croquettes with celeriac remoulade	£8.00
Gravadlax – (home cured salmon) with dill and mustard sauce, brioche crouton and puffed rice	£9.00
Twice baked smoked cheese soufflé with apple and walnut salad (V)	£8.50
Avocado stuffed and baked with crayfish, smoked paprika and cheese sauce, crusty bread	£9.00
Slow cooked game terrine with home made pickles and chutney, (DF) (GF)	£8.50

Main courses

Slow roasted pork belly with crab macaroni cheese croquette, rosemary potato fondant, quince puree and sprout salad	£14.50
Catch of the day on braised lentils, confit shallots and garlic, with tenderstem broccoli (GF)	£14.00
Rich beef goulash with Hungarian noodles and soured cream	£14.00
Creamy mushroom crumble with tenderstem broccoli (V)	£12.50
Seasonal risotto (GF)	£13.50
Winter vegetable tagine with apricot and pistachio couscous (V/Vegan)	£13.50

Specialities sandwiches and sharing boards for 2

Deep filled turkey, bacon, brie and cranberry toasted sourdough sandwich	£9.50
Giant fish finger sandwich on farmhouse bread with salad, tomato, dill pickle and tartare sauce	£9.00
BBQ Pulled pork in flatbread with winter coleslaw	£8.50
Christmas sharing board – gravadlax. Game terrine, roast turkey, pigs in blankets, chestnut stuffing balls, saute potatoes, winter salad	£28.00
Bistro sharing cheeseboard for 2 selection of our favourite mature cheeses, home made chutney, biscuits or bread, salad, apple, celery and nuts and grapes (V)	£22.00

Nibbles

Ciabatta with extra virgin olive oil and balsamic vinegar	£3.50	Garlic ciabatta with cheese	£3.50 £5.00
Bowl of olives with feta	£4.00 £5.00	Bowl of mixed nuts	£4.00

TheBistro *Ruth Denzey* at Lympne Castle

catering available
call for your quote **+44 1303 267644**

GF: gluten free DF: dairy free V: vegetarian

Last orders 3.30pm

10% service on 10 or more people