

Specials

Whole grilled lemon sole with lemon butter, new potatoes & seasonal vegetables £12.95

Sliced smoked salmon with creamy scrambled egg & toasted brioche £8.95

Fresh dressed Devon crab with mixed salad, crusty bread & lemon mayonnaise £12.95

Mediterranean chicken strips with tomato, garlic, olive sauce on buttered penne £8.95

Seared minute steak with salad & crispy fries £8.95

*Homemade Romshed Farm salt beef sandwich with dill, pickles & Dijon mustard with crisps
& salad £5.75*

Cured gravadlax with honey mustard dressing & toasted granary bread £5.95

Hot roast beef & gravy foccacia with crispy fries £6.95



Table d'hôte

Homemade cream of tomato soup served with crusty bread (v)

*Trio of homemade pate; chicken liver, duck liver & game terrine with homemade chutney
& toasted brioche*

Smoked fish platter with horseradish crème fraiche



Grilled gammon steak with 2 soft fried eggs & homemade chips

Roast salmon fillet with mixed salad and buttered Jersey Royals

Asparagus & Gorgonzola risotto with rocket salad and shaved Parmesan (v)



Dark chocolate cup with mango and vanilla mousse

English strawberries and clotted cream

Warm apple & cinnamon tatin

Two course meal - £12.95 ~ Three course meal - £15.95

St Julians Menu

Available daily 12:30pm until 9pm

Starters

Chef's soup of the day with warm crusty bread £3.95

Ripe avocado with crayfish & marie rose sauce with lemon & leaf salad (s) £5.50

Warm sliced smoked duck breast with fresh raspberry dressing & rocket salad £5.75

Sliced Serrano ham with buffalo mozzarella & fresh figs £5.50

Baked mini camembert with crusty bread & homemade chutney (v) £6.25

Baked cherry tomato & basil foccacia with extra virgin olive oil & aged balsamic vinegar £3.50 (v)

Main Courses

Penne pasta tossed in a creamy crab, crayfish, smoked salmon & fresh dill sauce (s) £9.95

Classic Italian lasagne with garlic bread, homemade chips or tossed salad £8.95

Char grilled chicken breast with marinated artichoke, olive & goats cheese salad with crusty bread £10.50

*Roasted free range Kentish hop butchers sausages with caramelised red onions,
creamy mash & thyme gravy £9.50*

Smoked salmon, crab & crayfish salad with cherry tomatoes, avocado & rocket with crusty bread £10.50

Hand carved honey roasted ham with two soft fried eggs & homemade chips £8.95

Deep fried whole tail scampi with homemade chips & garden peas (s) £9.95

*Grilled fresh salmon, lemon sole & spinach roulade with a white wine, butter & dill sauce, crushed new
potatoes & crisp seasonal vegetables £12.95*

*Grilled 10oz prime ribeye steak with grilled tomato, roasted Portobello mushroom & a choice of homemade
chips, buttered new potatoes or creamy mash potatoes £15.95*

Steaks can be served with one of the following sauces:

*Au Poivre - cream sauce of black peppercorns flamed with brandy; Béarnaise - a rich butter sauce with
white wine vinegar & tarragon; Red wine & thyme*

*Cherry tomato, cucumber & mixed olive Greek salad with char grilled halloumi cheese, houmous, tsatziki
& toasted pita bread (v) £8.95*

Spicy chilli nachos with melted cheese, sour cream, salsa & guacamole £8.95

Sides

*Homemade chips £2.00 - mixed salad £2.00 - crusty bread £1.75 - garlic bread £1.75
mixed vegetables £2.00 - rocket & parmesan salad £2.00 - buttered new potatoes £2.00 - crispy fries £2.00*

Desserts

£5.25

Crushed berry Eton mess with red berry coulis & fresh mint
Fresh summer berries with Greek yoghurt, homemade crunchy granola & lavender honey
Baked strawberry & clotted cream cheesecake
Iced lemon curd parfait with liquorice syrup
Warm dark Belgian chocolate fondant
Vanilla crème brulee with fresh berries
Warm treacle and stem ginger tart

All desserts can be served with cream or ice cream

Continental cheese platter with homemade chutney, grapes, celery & biscuits £5.50

Homemade Ice Creams

£5.25

*white chocolate & stem ginger - Indian chai – strawberry daiquiri –
- natural honeycomb & rosemary - mojo banana caramel – mango frozen yoghurt with candied mango*

Sorbet

blackcurrant – raspberry - lemon – mango
Mango frozen yoghurt with candied mango

Coffee & Teas

Americano £1.60

Cappuccino £1.70

Latte £1.70

Espresso £1.30

Double espresso £2.50

Pot of English breakfast tea £1.50

Selection of fruit & peppermint teas, earl grey or camomile tea £1.60

Hot chocolate £1.70

Spiced hot chocolate £1.80

Children's Menu

(suitable for ages 12 & under)

Battered cod goujons with chips & peas/beans or vegetables & new potatoes

Lasagne with cucumber sticks, tomato & garlic bread

Pasta bolognese & garlic bread

Roasted Kentish hop sausages with chips & peas/beans or vegetables & new potatoes

Battered chicken nuggets with chips & peas/beans or vegetable & new potatoes

Grilled beef burger with toasted bun & homemade chips

£5.50

Mini cheese & baked bean pita pizza with cucumber, cherry tomato & crisps (v)

Cheesy pasta bake with cucumber sticks, tomato & garlic bread (v)

£5.25

Cheese, marmite or peanut butter sandwich on brown or white bread with crisps, carrot sticks & sliced apple £3.75

A scoop of ice cream with chocolate wafer & sprinkles - vanilla, strawberry or chocolate ice cream £1.50

Sandwiches & Light Lunches

(served between 12.30 & 6.00pm)

Houmous, char-grilled courgette & rocket sandwich with hand cooked vegetable crisps & salad garnish (v) £5.25

Tuna with spring onion & mayonnaise sandwich with crisps & salad garnish £5.50

Farmhouse cheddar & homemade chutney sandwich with crisps & salad garnish £5.25

Thinly sliced home cooked ham with lettuce & grain mustard mayonnaise sandwich with crisps & salad garnish £5.75

Toasted triple decker Club sandwich with bacon, chicken, tomato, avocado, mayonnaise & lettuce with crisps & salad garnish £6.50

Warm ham, mozzarella & spring onion tortilla with crispy fries & salad £6.50

Cheese Ploughman's - choose from ripe English Stilton, Camembert or Farmhouse cheddar, served with pickled onions, pickle, sliced apple & crusty bread £6.95

Omelette with your choice of mushroom, ham or cheese served with a light salad & homemade chips £6.95

Nachos with melted cheddar cheese, guacamole, sour cream & spicy tomato salsa £5.50

Sandwiches – choose from fresh malted wheat grain, soft white or gluten free bread

Morning Menu

(Mon- Sunday 9:00 – 11:30am)

subject to availability – all cooked fresh to order

Organic soya dairy free yoghurt & a piece of fresh fruit £1.50

Toasted multigrain bagel with cream cheese & smoked salmon £4.50

Toasted cinnamon & raisin bagel £1.50

Warm toast with butter & preserves, marmite, or honey £1.10

Selection of warm mini Danish pastries £2.50

Warm all butter croissant with preserves £1.60

Warm pain au chocolat £1.60

Crunchy homemade fruit & nut granola with natural yoghurt or chilled semi skimmed milk £2.00

Cream Tea

Homemade scones with preserves & clotted cream

Pot of English breakfast tea

£4.95

Full Afternoon Tea

(Mon - Sunday 3:00 – 6:00 pm)

Subject to availability

Great for two to share!

A selection of sandwiches

Homemade scones with preserves & clotted cream

Selection of tea breads

Fresh cream cakes

A choice of tea or coffees

£12.00