



# PUB MENU

## **BOTTOMLESS BRUNCH £38.50 PER PERSON EVERY SATURDAY, 10AM-2PM**

Any dish from our Brunch menu + unlimited Prosecco, Aperol Spritz, Hibiscus Spritz, or Mimosa

*90 minute time slot applies, subject to availability.*

## **STARTERS**

Maldon Rock Oyster, Smoked Beef Tallow, Trout Roe, Sea Buckthorn Dressing .....	£4.50 each
Pork Belly Yakiton, Kohlrabi & Ginger Tare, Toasted Almonds .....	£12.50
Sicilian Arancini, Beef Cheeks, Cave-Aged Manchego, British Black Truffle Mayo .....	£9.95
Egg Yolk Raviolo, Whipped Ricotta, Truffled Butter, Aged Parmesan .....	£17.50
Baked Kentish Goat's Cheese, Ember-Roasted Beetroot, Caramelised Red Onion & Walnut Dressing .	£10.00
Buttermilk Chicken, Garam Masala, Koji Spiced Mayo, Jalapeños .....	£11.50
Seasonal Mushrooms, Fermented Chilli, Soy-Cured Yolk, Shoestring Potatoes .....	£9.00

## **MAINS**

Pappardelle Pasta, Slow Burner Beef Cheeks, Aged Parmesan, Crispy Basil .....	£19.50
Sri Lankan Fish Curry, Marinated Local Cod, Prawns, Coconut, Black Bean, Fragrant Pilau Rice .....	£27.00
Ember-Roasted Half Chicken, Lemon Grass, Atchara, Shiso .....	£19.50
Woodfired Butterflied Sea Bass, Chilli Rojo, Mojo Verde, Garlic Anato Oil .....	£27.50
10oz Grass-Fed Rib-eye Steak .....	£35.50
Grilled Gem, Cafe de Paris Butter, Fries; make it Surf & Turf: add Shell on Prawns for £5.50	

## **VALENTINE'S SPECIALS TO SHARE**

### **TEAR & SHARE £22.00**

Roast Garlic & Rosemary Camembert, Mortadella & Basil, Prosciutto, Tomato & Onion Chutney, Overnite Persillade Flat Bread, Pickled

### **CANOED GILT HEAD BREAM £70.00**

King Prawns, Barbecued Hispi, Crunchy Potatoes & Sumac, Smoked Butter Beurre Blanc, Seaweed, Burnt Lemon, Watercress

### **32 DAY AGED GRASS FED 18oz SIRLOIN OF BEEF ON THE BONE £60.00**

*Millers of Speyside in the Cairngorm National Park, Scotland*  
Smoked Paprika Fries, Green Peppercorn Sauce, Ember Roasted Corn & Gremolata Dressing

### **FIERY DESIRE £15.50**

Baked Alaska, Preserved Blackberries, Raspberry Sorbet, Vanilla & Morello Cherry Gel

## **SIDES - £4.75 EACH**

Seasonal Leaf Salad, Fine Herbs, Dressing	Skin on Fries (+ Parmesan & Black Winter Truffle £3.50)
Tempura Onion Rings, Cress	Ember Cooked Corn, Cave-Aged Manchego, Chives
Spiced Crunchy Potatoes, Sriracha Butter	Sweetheart Cabbage, Green Sauce & Pomegranate

## **PUDDINGS**

Filipino Leche Flan, Caramel, Cinnamon Cream .....	£7.50
Affogato, Biscoff Butter, Biscoff Crumbs .....	£7.95
The BaoNut, Salted Caramel Ice Cream, Pedro Ximenez Sherry .....	£7.50
Roasted Apple, Coconut Jam, Chilli and Palm Sugar Crumble .....	£9.50
Selection of Taywell's Ice Creams or Sorbets ( <i>GF &amp; Vegan available</i> ) .....	£7.00

## **FIND US ONLINE**

[WWW.RADNORARMSFOLKESTONE.CO.UK](http://WWW.RADNORARMSFOLKESTONE.CO.UK)

PLEASE LET US KNOW OF ANY FOOD ALLERGIES UPON ORDERING. ALTHOUGH EVERY EFFORT IS MADE TO ACCOMMODATE FOOD ALLERGIES, WE'RE AFRAID WE CANNOT ALWAYS GUARANTEE MEETING YOUR NEEDS. ALL PRICES INCLUDE VAT. A DISCRETIONARY 10% SERVICE CHARGE WILL BE APPLIED TO ALL TABLES.