



PAPERMAKERS ARMS

The Street, Plaxtol, Kent. TN15 0QJ Tel 01732 810407 e-mail: papermakersarms@aol.com

Thursday, 16 February 2017

Aperitifs

Anno Sloe & Lemon Tonic *Kentish sloe gin, over ice with Fever Tree lemon tonic* 5.95

Bellini *prosecco & peach schnapps* 8.45

Chambord Royale *chambord & prosecco with raspberry nibs* 8.45

Aperol Spritz *prosecco, Aperol & soda* 8.95

Anno & Tonic *Kentish gin, Fever Tree tonic & lime* 5.95

Starters

Mixed olives in a herb marinade (v) 3.50

Broccoli soup (v) 5.50

Moules Mariniere served with crusty bread 5.95

Mushroom & smoked back bacon linguine with cheddar shavings & a cream sauce 5.95

Pan seared scallops with sautéed black pudding & chorizo, apple puree finished with dressed pea shoots 8.95 (17.50 main)

Caramelized red onion & goats cheese mille-feuille with dressed leaves & a balsamic reduction 6.50

King prawn & chorizo risotto finished with dressed pea shoots & parmesan shavings 6.50

Mains

Mixed Med veg risotto finished with dressed rocket leaves & parmesan shavings 11.95

Scorched fillet of Cod served lemon & herb crushed new potatoes, glazed carrots, beetroot & a curried parsnip puree 12.95

Toulouse Sausage & our mash with garden peas & caramelized red onion jus 11.95

Roasted rack of Lamb with Dauphinoise potatoes, tender stem broccoli & rosemary jus 13.95

Thai Green curry, chicken, vegetable or prawn with Jasmine rice & prawn crackers 13.50

Lemon & thyme roasted guinea fowl supreme with dauphinoise potatoes, sautéed wild mushrooms, tender stem broccoli & a red wine jus 13.50

Aged 8oz sirloin of Ightham Steak served with our triple cooked chips, sautéed mushrooms & peppercorn sauce 18.95

Sides

Triple cooked chips 3

Dressed seasonal salad 3

Seasonal vegetables 3

Garlic bread 3

Allergen information on all dishes available on request



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Homemade Desserts

Selection of locally sourced cheeses
with homemade chutney & crackers 8.95

Affogato; an espresso shot, with a scoop
of *Simply* vanilla & a flapjack 5.95

'Sous Vide' poached pear served with maple
& walnut ice cream 5.95

Sticky toffee pudding with sticky sauce &
vanilla ice cream 5.95

Apple Crumble with custard 5.95

Orange & raisin bread & butter pudding
served with fresh pouring cream 5.95

'Simply' Kentish homemade
ice cream 5.95

Choose three from:

Ice cream: chocolate, vanilla, pistachio, coconut,

Raspberry, maple & walnut, honeycomb

Sorbets: mango, cherry, lemon, plum & cardamom

Enjoy a glass of Late Harvest Vistamar
pudding wine with your dessert 4.50

Americano – *the normal one*

Espresso – *the strong one*

Macchiato – *the strong one with frothy milk*

Cappuccino – *the frothy one*

Latte – *the milky one*

Tea – *the very British one*

Chai Latte – *the 'cinnamony' one*

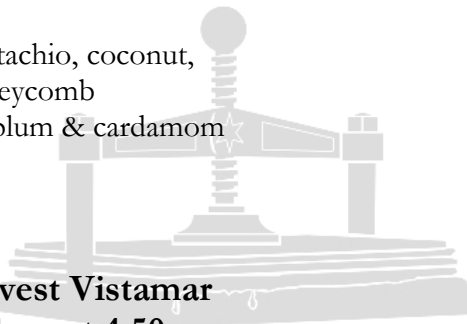
Irish Coffee – *the Jamesons one*

Calypso Coffee – *the Tia Maria one*

Disaronno Coffee – *the Amaretto-ey one*

Baileys Coffee – *the Baileys(!) one*

Floater Coffee – *the one without alcohol*



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