

The Restaurant

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Opening hours:

Lunch 9.30am - 2.00pm

Evening 6.45pm - last orders at 9.00pm

Sunday:

Lunch 12.00 noon - 1.30pm

Closed Sunday evenings and all day Mondays & Tuesdays, also at present Wednesday evenings.

Telephone 01795 590008

The finest and freshest produce is right on our doorstep. We source many of our ingredients from growers and suppliers in and around Faversham, Kent, the Garden of England, as well as making our own chutneys, jams, sauces and sheep cheese. We home cure our own gravadlax and bacon and make our our range of pork sausages using meat from local farms.

Like us, our suppliers are enthusiastic specialists, interested in wholesomeness and quality. Growers such as Carolyn and Peter Andrews at Blackbird Cottage, David Simmonds at Whitehill Farm and Vanessa Ehman at Luddenham Vegetables and our own Chef Stuart with his allotments.

Producers such as award winning Theresa Watkins, Classic Preserves from Brogdale. George Jessell and Geoff Parker from Wye Cheesemakers. Nicolas Moor fruit juice, Robin Betts, awarding winning cheese maker.

Farmers such as Steve Langley, Luddenham Trout Farm and traditional family butchers and farmers Doughty's in Doddington and Phil Miles at Godmersham Game. Monks Hill Farm's Royal School For The Deaf.

Fresh Local fish from Whitstable.

A service charge will not be added to your bill - we prefer to leave this to your discretion. However on tables of 12 and more we do add a 10% service charge to the final bill.