

Signature Cocktails

Join us on a sensory journey through 'The Garden of England' with a contemporary twist on classic pudding recipes, each with their own Kentish claims.

Cherry Batter Pudding ^{VG} 8,00

old j cherry spiced rum, raisin amaretto, chegworth apple juice, maraschino cherry
Batter puddings haven't always been the binding component of a great roast, they started as a sweet treat. It was the glutinous Henry VIII that ordered for some 40,000 acres of cherry trees to be planted close by, in Teynham. No surprise then, that many English cherry recipes can be traced back to Kent.

Kentish Apple & Raspberry Crumble ^{VG} 9,50

greensand raspberry ghost, chegworth apple juice, sugar, lime
The first written recipe for Apple pie goes back to 1381 and was printed by Geoffrey Chaucer, poet & keen gardener. His instructions were to "Take good Apples and good Spices and Figs and raisins and Pears and when they are well cut up (and) well-coloured with saffron, put them into a coffin and set it forth to bake well"

Canterbury Pudding ^V 9,00

nip from the hip cherry brandy, egg white, sugar syrup, lemon juice, bitters
There are many variations of Canterbury Puddings - a stodgy, filler-upper that came about to fuel agricultural labourers and, when there was such an industry, the Kentish coal miners. A good slug of brandy seems to be an agreed ingredient in Canterbury Pudding, which provides the base of this cocktail.

Kentish Summer Cup ^{VG} 9,00

anno elderflower vodka, pimm's, fever tree ginger ale, cucumber, summer fruit, rosemary
Quite simply, our take on the classic Pimm's Cup, a true summer favourite.

Gypsy Tart ^V 8,00

chapel down vodka, butterscotch schnapps, kahlua, milk, nutmeg
Our potable take on a Kentish classic, famously made from 3 ingredients. The tart was named after the gypsy children that were fed by a lady from Kent who made them a sweet pudding made from pie crust, milk & sugar.

Kent Lent Pie ^V 9,00

chapel down gin, hidalgo px sherry, cream, lemon and lime, vanilla, egg white, soda
Also known as 'Folkestone Pudding Pie' this treat came about in the days when Lent was strictly observed. It combines eggs, lemon, sugar, milk, butter, flour, currants & nutmeg to make a cheesecake of sorts. This drink uses a fistful of those ingredients to create a boozy, grown-up cocktail with a difference, great for sipping in the sun.



Our Signature Cocktails were conceived in collaboration with **Bathtub & Gun**.
 Pay them a visit on the **Folkestone Harbour Arm** and follow them online.



V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE

All prices include VAT. A discretionary 10% gratuity will be added to your bill for table service which is paid directly to our staff.



BAY TREE

BAR & GRILL

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We are privileged to have such passionate producers in Kent, also know as The Garden of England, and its surrounding areas and we aim to showcase their fantastic produce on our menus where possible.

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ROOMS BY THE
 BURLINGTON HOTEL



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BAR FOOD

Our dishes are prepared in-house using fresh ingredients.
Please allow at least 30 minutes for your meal.
For information on allergens please ask to speak to a manager.
Items marked with ** are available 24/7 to hotel residents.

Sandwiches

Unless stated otherwise, our sandwiches are made with either white or malted bloomer or toasted gluten free bread and are served with Kent Crisps.

The Bookmaker

baguette, sussex beef steak, fried onions, wholegrain mustard

13,00

Trawlers Fish Finger Sandwich

gem lettuce, house tartare

9,50

Free Range Egg Mayonnaise** v

watercress

7,50

Brogdale's Old Spot Ham**

coleslaw

8,50

Kentish Club Sandwich

kentish ranger chicken, bacon, tomato, gem lettuce, mayonnaise

10,00

Grilled Vegetable** VG

roast carrot houmous, gem lettuce

8,00

Smoked Salmon**

cucumber, dill crème fraiche

8,50

Ashmore Farmhouse Cheese** v

tomato, red onion relish

7,50

Sharing Boards

For grazing with a few or as a main meal just for one. Our cured meats and cheeses have all been sourced from local producers in Kent and Sussex.

The Herbi-Board VG

smashed avocado with lime, ratatouille, roast carrot houmous, house dukkah, raw vegetables, dockers organic bread, cold-pressed kentish rapeseed oil, marinated olives

13,50

Kentish Meat Board

coppa, lomo and saucisson from kent collection smokehouse and charcuterie in cranbrook, brogdale's orchard-fed old spot porchetta, warm scotch egg, dockers sourdough, pickles

16,00

Kent & Sussex Artisan Cheese Board v

ashmore farmhouse, kentish blue, saint giles, kelly's goat, canterbury chaucer, biscuits, grapes, celery, fruit chutney

14,50

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Light Bites, Nibbles & Sides

These small plates are great either as an accompaniment to your main meal or on their own if you just fancy a few bits of this and that for one or for more.

Hand Cut Chips VG GF	3,50	House Side Salad VG GF	3,50
Docker's Organic Breads v canterbury cowslip butter	4,50	Roast Carrot Houmous VG GF house dukkah, vegetable sticks	4,50
Ashmore Mac 'n' Cheese v cauliflower	3,50	Mixed Fried Fish garlic mayonnaise	5,50
Burlington Bomb v potato croquette, st giles and pea filling	3,50	Warm Scotch Egg orchard-fed pork, free range egg	3,50
Kent Crisps v GF sea salt, ashmore & onion, oyster & vinegar	1,20	Breaded Mushrooms v truffle butter	3,50
House Roasted Nuts VG GF	3,50	Marinated Olives VG GF	4,00

Main Meals

Sussex Beef Cheese Burger with a Brioche Bun [180g/6.5oz]	13,00
ashmore cheese, gem lettuce, onion, tomato, pickle, house burger sauce, skinny fries	
Folkestone Trawler's Beer Battered Fish & Chips	12,50
hand cut chips, peas, house tartare sauce	
Ratatouille Stuffed Aubergine VG GF	10,00
garden salad	
Kentish Ranger Chicken Schnitzel	13,50
mashed potato, wild mushroom and cream sauce	
Wild Mushroom Goulash** VG GF	11,00
steamed rice	

Something Sweet

Pudding of the Day	from 5,50
please ask for today's options	
Taywell Kentish Ice Creams and Sorbets v GF	6,00
please ask for today's flavours - sorbets are dairy-free and vegan-friendly	

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