

— THE —
THOMAS BECKET
CANTERBURY

liveners & sharpeners

| | | |
|-------------------------|------------------------|---|
| Neck Oil Beavertown | Gamma Ray Beavertown | Amfissa, Kalamata, Nocellara olives (ve) £3.5 |
| Source Pale Ale Laine | Rhubarb Gin Spritz | Padron peppers (ve) £4 |

bar snacks & sharers

| | |
|--|------------|
| Southern-fried king prawns, honey & lemon mayonnaise | £8 |
| Croquettes ~ Katsu (ve), Chicken Kiev / <i>roulette</i> | £7.5/£11.5 |
| Southern-fried chicken, garlic mayonnaise | £7 |
| Crispy pork belly bites, spiced apple sauce | £5.5 |
| Scotch egg, beetroot piccalilli | £5.5 |
| Baked Camembert, apricots, chilli, walnuts, warm sourdough (v) | £13.5 |
| Butchers platter, selection of cured & dried meats, terrine, houmous, olives, warm sourdough | £16 |

starters

| | |
|---|--------|
| Tomato Panzanella salad (ve) | £7 |
| Asparagus, crispy egg, hollandaise (v) | £8.5 |
| Toasted Devon crab rarebit | £8.5 |
| Kiln-smoked salmon, lemon, capers, warm sourdough | £8.5 |
| Sticky beef salad, ginger, sesame, chilli, garlic | £8/£13 |
| Wild mushroom arancini, truffle mayonnaise (v) | £7 |

mains

| | |
|---|-------|
| Corn-fed chicken schnitzel, garlic butter, green salad, skinny fries | £13 |
| Hand-raised Charter pie, chicken, ham & leek, buttered mash, spring greens | £14 |
| Double burger, pulled beef, bacon, smoked cheddar, pickles, skinny fries | £13.5 |
| Asparagus, pea & spinach risotto, lemon, parsley (v) | £15 |
| Salmon & smoked cod fishcake, shell-on king prawn, hollandaise, samphire | £15 |
| Pan-fried trout, garlic prawns, buttered greens, sautéed potatoes | £15 |
| Buttermilk chicken burger, chimichurri mayonnaise, skinny fries | £13.5 |
| Roasted allotment salad, pumpkin seeds, basil dressing (ve) | £12.5 |
| Beer-battered cod, minted mushy peas, tartare sauce, skin-on-chips | £14 |
| Plant-based Macsween's haggis, red pepper & spinach wellington, sautéed potatoes (ve) | £14.5 |
| South West lamb rump, asparagus & peas, sautéed potatoes, green salsa | £19 |
| Grass-fed, dry-aged sirloin, garlic & parsley butter, Bloody Mary tomato, Padron peppers, skin-on-chips | £24 |

We have a number of specials available each day. Please see our chalkboards or ask a member of the team.

sides & sauces

| |
|--|
| Sweet potato fries £4.5 Skin-on-chips £3.5 Skinny fries £3.5 Hassleback potatoes £5 Heritage tomato salad £4 |
| Samphire & peas £3.5 Green beans & Parmesan £4 Mac & rarebit £8 Padron peppers £4 |
| Pepper sauce £2.5 Stilton & garlic sauce £2.5 |

— THE —
THOMAS BECKET
CANTERBURY

light luncheon

Monday - Saturday 12-4pm

| | |
|---|-------|
| 5oz sirloin steak frites | £14.5 |
| Proper club sandwich | £10 |
| Roasted allotment salad, pumpkin seeds, basil dressing (ve) | £7.5 |
| Fish-finger sandwich, tartare sauce | £8 |

puddings

| | |
|--|------|
| Apple & blackberry flapjack crumble, custard (v) | £6 |
| Chocolate fudge brownie, fresh berries, Jude's vanilla ice cream (v) | £6.5 |
| Morello cherry sundae, Crunchie, popping candy (v) | £7 |
| Proper sticky toffee pudding, Jude's vanilla ice cream (v) | £6.5 |
| Dairy-free cherry sundae, coconut ice cream, Belgian waffle (ve) | £7 |

cheese

| | |
|--|------|
| Cheese plate, biscuits, honey, walnuts (v) | £9 |
| British cheeseboard for two or more - six of the finest, biscuits, figs, chutney (v) | £19 |
| Glass of Graham's 10 Year Old Tawny Port | £4.1 |

after dinner drinks

Espresso Martini
Old Fashioned
Negroni
Dark & Stormy
Pornstar Martini
Whiskey Sour

whisky

Arran 10 Year Old
Auchentoshan American Oak
Dalmore 12 Year Old
Glenfiddich Malt
Lagavulin 16 Year Old Malt
Laphroaig 10 Year Old

tea & coffee

Brew Tea Co.
English Breakfast, Earl Grey, Apple & Blackberry, Moroccan Mint, Decaf
Cotswold Coffee Company
Cappuccino, Espresso, Macchiato, Latte, Flat White, Americano

our butchers

We work with Aubrey Allen, a third-generation family butchers, and their network of local farmers to bring you the cleanest, greenest produce from the best areas of the UK. By its very nature, the dedication to sourcing the best quality meat inevitably results in the produce being ethically reared, sustainable and fully traceable from farm to fork.

Our beef is sustainable, grass-fed and sourced from the best beef cattle in the British Isles and our lamb is reared in herb-filled, coastal pastures in the South West.

Scan me for allergens guide, speak to a member of the team or
visit: <https://links.digitalpubs.co.uk/680410>

(v) vegetarian (ve) vegan

