



# EVENING MENU

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

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

90 minute time slot applies, subject to availability.

## STARTERS

Sicilian Arancini, Beef Cheeks, Cave-Aged Manchego, British Black Truffle Mayo .....	£9.95
Gilt Head Bream Ceviche, Tigers Milk, Hugh Lowe Farm Strawberries, Toasted Almonds .....	£16.50
Buttermilk Chicken, Garam Masala, Koji Spiced Mayo, Jalapenos.....	£11.50
Halloumi 'Saganaki' Toastie, Preserved Lemon, Oregano, Honey .....	£10.95
Heirloom Tomatoes, Burrata, Croutons, Frozen Tomato, Pistachios .....	£7.50
Chorizo Scotch Egg, Chimichurri Mayo, Watercress .....	£9.50

## MAINS

Pappardelle Pasta, Slow Burner Beef Cheeks, Aged Parmesan, Crispy Basil .....	£18.50
Sri Lankan Curry, Marinated Local Cod, Prawns, Coconut, Black Bean, Fragrant Pilau Rice .....	£27.00
Half a Roasted Chicken 'Assado', Sriracha Butter, Grilled Corn, Watercress, Grilled Lemon.....	£19.50
10oz Grass-Fed Rib-Eye Steak, Tempura Onion, Cafe de Paris Butter, Fries.....	£35.50

*Make it Surf & Turf – add Shell on Prawns for £5.50*

## BURGERS

The Quattro Formaggi .....	£17.95
Double 28 Day Aged Beef Patty, Brioche Bun, Salami Milano, Pickles, Tomato, Relish, Baby Gem, Tempura Onion, Fries	
Buttermilk Chicken Bao Burger .....	£17.00
Steamed Bao Bun, Buttermilk Chicken, Kewpie Slaw, Pickled Cucumber, Guindillas, Fries	

## OVERNIGHT FLATBREADS

*Sourdough flatbread, proved overnight and cooked in our wood-fired oven to give a fluffier, rounder finish.*

Chill & Garlic Prawn, Slow Cooked Garlic Aioli, Watercress, Dill and Charred Lemon .....	£19.50
Filipino 'Bicalona Sisig' Pork Belly, Miso Tare Glaze, Onion Hash, Truffle Mayo, Cured Yolk .....	£16.50
Ember Roasted Flat Iron Steak, Charcoal Bread, Mojo Rojo, Cured Egg Yolk .....	£18.50
Burrata, Heirloom Tomatoes, Black Garlic, Pistachios .....	£15.50

## 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

Coal-Kissed Meringue, Citrus Cream, Poached Rhubarb.....	£8.00
Affogato, Biscoff Butter & Biscoff Crumbs .....	£7.95
The BaoNut, Salted Caramel Ice Cream, Pedro Ximinez Sherry .....	£6.50
Chocolate Mousse, Honey Tuile, Raspberry Sorbet .....	£7.00
Selection of Taywell's Ice Creams or Sorbets (GF & Vegan available) .....	£6.50

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[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 YOUR DINING BILL