



## SUNDAY MENU

Our kitchen works with the seasons to create hearty British inspired dishes, celebrating local produce wherever possible.

### SMALL BITES

Dockers sourdough, Kentish rapeseed oil, cultured butter | 4  
*Add olives* | 6 (D, G)

Nocellara olives | 4

### STARTERS

Beetroot hummus, sourdough, carrot top and cashew nut pesto | 8 (D, G, N)

Smoked chicken and wild mushroom terrine, truffle mayonnaise, crispy chicken skin | 8 (E, G)

Nduja scotch egg, coriander and lime aioli | 9 (D, E, G, M)

Salt and chilli squid, preserved lemon, rose harissa | 9 (F)

Soup of the day, sourdough bread, cultured butter | 7 (D, G)

Roasted scallops, pea, mint, pig's cheek, spiced jus | 12 (D, SF, SY)

### ROASTS

Roast sirloin of dry aged beef, red wine jus | 18

Kentish roast chicken, cumberland stuffing, red wine jus | 16

Slow roast shoulder of lamb, yourkshire pudding, red wine jus | 18

*Served with roast potatoes, yorkshire pudding and seasonal vegetables*

### FROM THE LAND

Rump steak burger (200g), seeded bun, caramelised onion chutney, Monterey jack, salad, chunky chips | 15 (D, G, SS)

Calves liver, dry cured bacon, confit shallot, mash, sherry vinegar jus | 18 (D, S)

Mac n cheese, caramelised onion, cheese and herb crust | 15 (D, G, M, V)

'Pancake roll' - Heritage carrot, celeriac and red cabbage, sweet and sour tofu, toasted sesame and soy emulsion | 16 (G, SS, SY, VG)

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, GF - GLUTEN FREE, M - MUSTARD, N - NUTS, P - PEANUTS, S - SULPHITES, SF - SHELLFISH, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)

## FROM THE SEA

Battered local fish, chunky chips,  
crushed peas, tartare | 16 (D, E, F, G)

Crab and prawn linguini, fresh chilli  
and parmesan | 18 (D, G, SF)

## FROM THE GRILL

Dry aged ribeye steak 250g | 28

Dry aged rump steak 300g | 22

Barnsley lamb chop 200g | 20

*All served with a grilled flat mushroom,  
vine tomatoes, chunky chips and a  
choice of sauces: Bearnaise, peppercorn,  
chimmi churri, blue cheese, garlic butter.*  
(D, E, S)

## SIDES

Chunky chips | 3

Mac n cheese | 7 (D, G, M)

Roasted heritage carrots | 4 (D)

Savoy cabbage and bacon | 3 (D)

House salad | 3 (D, E, M)

New potatoes cooked with  
spiced nduja | 4 (D)

## SALADS

Classic Caesar salad | 12 (D, E, F, G)

*Add chicken* | 15

*Add smoked salmon and prawns* | 16  
(F, SF)

Thai vegetable and noodle salad,  
soy, ginger and sesame dressing | 12  
(G, SS, SY, V)

*Add salt and chilli squid* | 16 (F)

*Add grilled rump steak* | 16

## DESSERTS

Dark chocolate brownie, malt ice  
cream and honeycomb | 8 (D, E, G)

Pimms summerfruit terrine, orange  
crème fraîche, candied orange | 7  
(D)

Meadowsweet crème brûlée, fig rolls,  
almond tuille | 8  
(D, G, N)

Apricot and almond tart, lemon  
thyme ice cream | 7 (D, E, G, N)

Blood orange cheesecake | 8 (D, G)

Selection of English cheeses,  
millers crackers, pickles, chutney  
and fruit  
4 cheeses | 12 (D, G)