



## 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, sea salt butter | 4  
*Add olives* | 6 (D,G)

Nocellara olives | 4

Fried whitebait, lemon aioli | 6 (E,F,G)

Honey glazed pigs in blankets | 5  
(G,SY)

### STARTERS

Pork and pistachio terrine, fig chutney | 9 (D,E,G)

Warm crab and ashmore cheese tart, brown crab mayonnaise | 12  
(CR,D,E,G)

Salt and pepper squid, slow cooked pork belly, hot and sour sauce | 11 (F)

Miso roasted celeriac arancini, wild mushroom broth | 9 (D,E,G,SY,V)

Kentish blue cheese mousse, puff pastry, roasted fig, walnut and beetroot | 8 (D,G,N,V)

### ROASTS

Roast sirloin of dry aged beef, red wine jus | 19 (D,E,G,S)

Roast leg of lamb, mustard and rosemary crust, redcurrant jus | 18  
(M,S)

Honey glazed roast gammon, Kentish Pip Cider and orange jus | 16 (M,S)

*Served with Yorkshire pudding, roast potatoes, seasonal vegetables*

### FROM THE SEA

Battered local fish, skin on french fries, crushed peas, tartare | 17  
(D,E,F,G)

Crab and prawn linguini, fresh chilli, crab bisque | 19 (CR,D,G)

*If you have any food allergies or an intolerance query, please speak to the shift manager so they can advise correctly.  
A discretionary service charge of 10% will be added to tables of 6 and above. All prices include vat.*

## FROM THE LAND

Rump steak burger (250g),  
floured bun, bacon jam, burger sauce,  
monteray jack, skinny french fries |  
17 (D,G)

Roast venison haunch, braised  
shoulder, potato fondant, red  
cabbage, beetroot | 24 (D,S)

Jerusalem artichoke risotto,  
artichoke chips, black winter truffle |  
18 (V,VG)

Salt baked crown prince pumpkin,  
red lentil dhal, paneer cheese | 16  
(D,V)

## FROM THE GRILL

Dry aged rib eye steak 250g | 30

Barnsley lamb chop 200g | 22

*All steaks served with a grilled flat  
mushroom, vine tomatoes, skinny french  
fries and a choice of sauces: Bearnaise,  
peppercorn, chimmi churri, blue cheese,*

## SIDES

Skinny french fries | 4

Roasted heritage carrots | 4 (D,V)

Roasted sprouts with chestnuts and  
bacon | 4 (D,N)

Winter spiced braised red  
cabbage | 4 (V)

Cauliflower cheese | 4 (D,E,G,V)

Dauphinois potatoes | 6 (D,V)

Fresh truffle and parmesan chips | 7  
(V)

## PUDDINGS

Dark chocolate Marquis, caramelized  
white chocolate, raspberry macaron  
| 9 (D,E,G,N,SY)

Lemon and lime tart, lemon sorbet |  
8 (D,E,G)

Blueberry and white chocolate  
cheesecake, blueberry meringue,  
blueberry gel | 9 (D,E,G)

Clementine meringue tart, orange  
sorbet | 8 (D,E,G,S)

Sticky toffe pudding, vanilla ice  
cream, rum caramel | 8 (D,E,G,S)

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

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

(C - CELERY, CR - CRUSTACEAN, D -  
DAIRY, E - EGGS, F - FISH, G - GLUTEN, M  
- MUSTARD, MO - MOLLUSCS, N - NUTS, P  
- PEANUTS, S - SULPHITES, SS - SESAME,  
SY - SOY, V - VEGETARIAN, VG - VEGAN)