



SUNDAY MENU

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

SMALL BITES

Homemade bread, roasted fennel seed butter, rapeseed oil | 4

Nocellara olives | 4

Baked camembert, pickled walnuts, tossed salad, home made bread | 16 (D,G,N)

Charcuterie board, cured meats, Kentish cheeses, house pickles & sourdough bread | 17 (D,G,S)

Grilled vegetables, hummus, olives, sundried tomatoes, house pickles & sourdough bread | 12 (D,G,S,SS,V,VG)

STARTERS

Prawn cocktail, spiced mayonnaise, sourdough toast | 9 (CR,E,G,S)

Pressed ham hock, guinea fowl and prune terrine, pickled walnut ketchup, chargrilled sourdough | 10 (G,N)

Soup of the day, homemade bread | 7 (G,V)

Pickled herring fillet, potato and creme fraiche salad, tarragon, popcorn | 10 (D,E,F,G)

Coronation chicken scotch egg, spiced mango chutney | 10 (D,E,G)

Tian of aubergine, courgette and tomato, thai basil, black olive crumb, caper berries | 9 (D,V,VG)

ROASTS

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

Roast pork belly, sage and onion stuffing, apple compote | 17 (D,E,G)

Both of the above are served with roast potatoes, Yorkshire pudding, cauliflower cheese and seasonal vegetables.

FROM THE SEA

Battered local fish, chunky chips,
crushed peas, tartare | 17 (D,E,F,G)

FROM THE LAND

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

Curried cauliflower, lentil dhal, mint
yoghurt, pumpkin seed | 17 (D,V)

Beetroot wellington, heritage carrot,
peppercorn sauce | 18 (G,V,VG)

Rump of lamb, crisp sweetbreads,
sprouting broccoli, goats cheese,
rosemary jus | 26 (D,G)

FROM THE GRILL

Dry aged rib eye steak (250g) hand
cut chips, spouting broccoli, charred
carrot, choice of garlic butter,
peppercorn sauce, blue cheese sauce
| 34 (D)

SIDES

Hand cut chips | 4 (V)

Mac n cheese | 6 (D,E,G,V)

Tossed salad, house dressing | 5
(E,M,V)

DESSERTS

Orange cheesecake, mango sorbet,
mango and lime salad | 9 (D,E,G,N)

Tonka bean pannacotta, orange,
honeycomb, meringue, white
chocolate | 9 (D,E,V)

Dark chocolate brownie, pistachio ice
cream | 8 (D,E,G,N,V)

Raspberry eton mess, vanilla
Chantilly cream | 8 (D,E)

Profiteroles, hot chocolate sauce | 8
(D,E,G,N,V)

Selection of English cheeses,
millers crackers, pickles, chutney
and fruit. 3 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)