



SUNDAY MENU

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

SMALL BITES

Gilda bakery bread board, cultured butter, Kentish rapeseed oil (D,G,V)	4
Gordal olives	4
Whipped cod's roe, Gilda's melba toast (F,G,S)	7

STARTERS

Chef's soup of the day (D,V) (Vegan without butter)	8
Wild mushrooms on grilled sourdough toast, gremolata, wild roquette (G,VG)	8
Lamb kofta scotch egg, goats curd & mint, tomato salsa & avocado (D,E,G)	10

Breaded Canterbury camembert, land cress, redcurrant jelly (D,E,G) | 10

Classic prawn cocktail, smoked paprika, Marie Rose sauce, crisp baby gem, brown bread & butter (CR,D,E,G,M) | 11

Treacle cured salmon, toasted rye bread, orange caramel (F,G) | 11

Rabbit & pheasant terrine, date & walnut chutney, pear & endive salad (D,E,G,N) | 12

ROASTS

Roast sirloin of dry aged beef (D,E,G,S) | 23

Slow roasted pork belly, fennel & sea salt crackling (D,E,G) | 22

Roast breast of Norfolk bronze turkey, chestnut stuffing (D,E,G,N) | 22

All of the above are served with Yorkshire pudding, roast potatoes, Yorkshire pudding, seasonal vegetables & red wine jus

Roast butternut squash, walnut & Rosemary crumb, vegetarian gravy (G,N,V,VG) | 19

Add a side of Maple roasted sprouts with smoked bacon & chestnut (D,N) | 5

Piccolo parsnips with maple & chestnuts (G,S) | 5

Sage & onion stuffing (G,S) | 6

Pigs n blankets (G,S) | 7

FROM THE SEA

Day boat fish & chunky chips, | 19
pea purée, tartare sauce (D,E,F)

FROM THE LAND

Miso roasted cauliflower, | 17
caramelised cauliflower,
pomegranate, furikake (SY,V,VG)

Rump steak burger, brioche | 19
bun, Monterey Jack cheese,
caramelized onions, skin on
fries, chipotle mayonnaise
(D,E,G)

Ham, leek & wild mushroom pie, | 22
creamed potato, red cabbage
(D,E,G,S)

FROM THE GRILL

Dry aged fillet steak 225g (D) | 38

Steaks are aged for a minimum of 30 days in a himalayan salt chamber and are served with roquette, parmesan & vine tomato salad, skin on fries and a choice of sauce: peppercorn (D,S), chimmi churri, blue cheese (D,G), garlic butter (D)

SIDES

Truffle & parmesan chips (D) | 6

Skin on fries (D,V) | 4

DESSERTS

Sticky toffee pudding, vanilla ice | 8
cream (G,VG)

Blood orange panna cotta, | 9
chamomile granola, gin sorbet
(G,S,VG)

Traditional Christmas pudding, | 9
brandy & vanilla custard
(D,E,G,N,S)

Pistachio & fig tart, fig leaf ice | 9
cream (D,E,G,N,V)

Dark chocolate Marquis, | 10
honeycomb, orange sorbet
(D,E,SY,V)

Classic affagato (D,E) | 6

Selection of 2 or 4 Kentish | 9/17
cheeses, charcoal crackers,
tomato & red onion chutney
(D,G,S)

**Barbers Cheddar | Kentish Blue |
Lord London | Seven sisters**

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)

*If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help.
A discretionary service charge of 10% will be added to all tables. All prices include vat.*