



SUNDAY MENU

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

SMALL BITES

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| 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 |
| Kentish charcuterie plate, pickled vegetables, chilli oil, Gilda bakery bread (D,G,S) | 15 |

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)

STARTERS

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| Chef's soup of the day (D,V)
(Vegan without butter) | 8 |
| Wild mushrooms on grilled sourdough toast, gremolata, wild rocket (G,VG) | 8 |
| Chorizo scotch egg, roast garlic & chive mayonnaise (E,G,S) | 10.5 |
| Breaded Canterbury camembert, land cress, redcurrant jelly (D,E,G) | 11 |
| Classic prawn cocktail, smoked paprika, Marie Rose sauce, crisp baby gem, brown bread & butter (CR,D,E,G,M) | 10 |
| Braised ox cheek, celeriac purée & crispy shallots (D,S) | 12 |

ROASTS

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| Chicken breast stuffed with sage & onion stuffing (D,E,G,S) | 21 |
| Slow roasted pork belly, fennel & sea salt crackling (D,E,G) | 22 |
| Roast sirloin of dry aged beef (D,E,G,S) | 23 |

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

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| Roast butternut squash, walnut & Rosemary crumb, vegetarian gravy (G,N,VG) | 18 |
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| Add a side of Sage & onion stuffing (G,S) | 6 |
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| Pigs n blankets (G,S) | 7 |
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FROM THE SEA

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

FROM THE LAND

Beetroot gnocchi, celeriac, blue | 17
cheese, crisp black cabbage
(D,E,V)

Rump steak burger (250g), | 19
toasted brioche bun, burger
sauce, Monterey Jack cheese,
coleslaw, skin on fries (D,E,G)

Local game pie, whole grain | 23
mustard mash, charred hispi
cabbage, red wine gravy
(D,E,G,M,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

Skin on fries (D,V) | 4

Truffle & parmesan chips (D) | 6

DESSERTS

Blackberry & apple crumble, | 8
caramon custard (D,E,G)

Cereal milk panna cotta, white | 8
chocolate & raspberry, milk
sorbet (D,G,N)

Sticky toffee pudding, vanilla ice | 9
cream (G,VG)

Triple chocolate brownie, | 9
chocolate sauce, vanilla ice
cream (D,E,G)

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