



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 bread board, Guinness butter, crispy onions, rapeseed oil (D,G,S,V) | 4 |
| Gordal olives | 4 |
| Spiced pickled egg, puffed potato, smoked sea salt (E) | 4 |
| Whipped cod's roe, chive oil, breakfast radish (D,E,G) | 6 |

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

(C - CELEERY, 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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| Chefs soup of the day (G,V,VG)
Vegan with no butter | 8 |
| Whipped vegan feta, heritage beetroot, pomegranite, sea herbs (VG) | 9 |
| Breaded Canterbury Camembert, landcress & redcurrant sauce (D,E,G) | 10 |
| Pork and roasted apple scotch egg, smoked ashmore cheese sauce, charred spring onion (D,E,G) | 10 |
| Chicken liver parfait, truffle br och e, onion marmalade (D,E,G,S) | 11 |
| Classic prawn cocktail, smoked paprika, Marie Rose sauce, crisp baby gem, brown bread & butter (CR,D,E,G,M) | 11 |

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| Black treacle cured salmon, warm potato bread, cr eme fra che, dill, horseradish (D,E,F,G) | 12 |
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ROASTS

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| Roast chicken breast, sage & onion stuffing (D,E,G,S) | 21 |
| Slow roasted pork belly, fennel & sea salt crackling (D,E,G,S) | 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,V,VG) | 18 |
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| Add a side of Honey & thyme roasted parsnips (G,S) | 5 |
| Sage & onion stuffing (G,S) | 6 |
| Pigs n blankets (G,S) | 7 |

FROM THE SEA

Beer battered local fish, chunky chips, pea purée, gherkin ketchup, tartare sauce (D,E,F,G,M) | 19

FROM THE LAND

Satay baked cauliflower, peanut and lime dressing, fried rice noodle (G,P,SS,SY,VG) | 17

Rump steak burger, smoked bacon and tomato jam, Monterey jack, gherkin ketchup, skin on fries & jalapeno slaw (D,E,G,M) | 19

Chefs pie, buttered mash potato, braised cabbage, red wine gravy (D,S) | 22

FROM THE GRILL

Dry aged sirloin steak 225g (D) | 32

Dry aged fillet steak 225g (D) | 39

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,VG) | 4

Chunky triple cooked chips, truffle & parmesan (D) | 7

DESSERTS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream, toasted pecan (D,E,G,N) | 8

Warm pear and almond tart, vanilla ice cream (D,E,G,N,V) | 9

Lime leaf pannacotta, coconut macaroon, mango gel (D,E,G,V) | 9

Salt peanut and caramel chocolate parfait (D,E,G,P) | 10

Apple & blackberry strudel, warm vanilla custard (VG) | 10

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