



## SUNDAY MENU

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

### SMALL BITES

Gilda bread board, Guinness butter, crispy onions, rapeseed oil (D,G,S,V)	4.5
Gordal olives (v)	4.5
Jerusalem artichoke hummus & twiglets (G,S,VG)	6
Whipped cod's roe, chive oil, breakfast radish (D,E,G)	7.5

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

Chef's soup of the day (G,V,VG) Vegan with no butter	8.5
Whipped vegan feta, heritage beetroot, pomegranate, sea herbs (VG)	9.5
Breaded Canterbury Camembert, landcress & redcurrant sauce (D,E,G)	10.5
Chicken liver parfait, truffle brîoché, onion marmalade (D,E,G,S)	10.5
Mangalitzka pork & pickle scotch egg, English mustard, crispy onions (D,E,G,M,S)	11
Classic prawn cocktail, smoked paprika, Marie rose sauce, crisp baby gem, brown bread & butter (CR,D,E,G,S)	12

### ROASTS

Roast chicken breast, sage & onion stuffing (D,E,G,S)	22.5
Slow roasted pork belly, fennel & sea salt crackling (D,E,G,S)	24
Roast sirloin of dry aged beef (D,E,G,S)	25
<i>All of the above are served with Yorkshire pudding, roast potatoes, seasonal vegetables &amp; red wine jus</i>	
Roast butternut squash, walnut & Rosemary crumb, vegetarian gravy (G,N,V,VG)	20.5

Add a side of Honey & thyme roasted parsnips (G,S)	5.5
Sage & onion stuffing (G,S)	6.5
Pigs n blankets (G,S)	7.5

## FROM THE SEA

Beer battered local fish, chunky chips, pea purée, gherkin ketchup, tartare sauce (D,E,F,G,M) | 20.5

## FROM THE LAND

Satay baked cauliflower, peanut & lime dressing, fried rice noodle (G,P,SS,SY,VG) | 19

Rump steak burger, smoked bacon and tomato jam, Monterey jack, gherkin ketchup, skin on fries & jalapeno slaw (D,E,G,M) | 20  
Add smoked streaky bacon £2

Chefs pie, buttered mash potato, braised savoy cabbage & onion, red wine gravy (D,E,G,S) | 23.5

## FROM THE GRILL

Dry aged fillet steak 225g (D) | 42

*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 (VG) | 4

Chunky chips, truffle & parmesan (D,V) | 7

## DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream (D,E,G) | 9

Cox's apple tart fine, vanilla ice cream (G,VG) | 10

Vanilla pannacotta, poached rhubarb, honeycomb, burnt meringue (D,E) | 10

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

Dark chocolate brownie, chocolate ice cream (D,E,G,SY,V) | 10

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

Classic Affogato (D,E,V) | 6.5  
Vegan with vegan vanilla ice cream