



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 sourdough, sea salt butter, Kentish rapeseed oil, sherry vinegar (D,G,S,V) | 5 |
| Gordal olives (v) | 5 |
| Whipped smoked cods' roe, seaweed crackers (D,F,G,M,S) | 6.5 |
| Crispy pork belly bites, burnt apple & chilli jam (s) | 7 |

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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| Chef's soup of the day, Gilda bread (G,S,V) Vegan with no butter | 8.5 |
| Whipped vegan feta, salt baked heritage beetroot, confit cherry tomatoes, chicory & corn shoots (S,VG) | 10 |
| Breaded Canterbury Camembert, landcress & redcurrant sauce (D,E,G) | 10.5 |
| Chicken liver parfait, truffle br och e, onion marmalade (D,E,G,S) | 10.5 |
| Nduja scotch egg, mint yoghurt, crisp curly kale (D,E,G,S) | 10.5 |
| Classic prawn cocktail, smoked paprika, Marie rose sauce, crisp baby gem, brown bread & butter (CR,D,E,G,S) | 12 |

ROASTS

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| 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 & red wine jus</i> | |
| Roast butternut squash, walnut & Rosemary crumb, vegetarian gravy (G,N,VG) | 20.5 |

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| Add a side of
Tenderstem broccoli, toasted hazelnuts & chilli (D,N,VG)
Vegan with no butter | 6 |
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| 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
- Tiger prawn, clam & crab linguine, crab bisque, Parmesan, chilli, roquette (CR,D,E,F,G,MO) | 24

FROM THE LAND

- Courgette & aubergine tart tatin, red pepper & basil sauce, warm potato & chive salad (G,M,VG) | 20
- Rump steak burger, smoked bacon and tomato jam, Monterey jack, gherkin ketchup, skin on fries & jalapeño slaw (D,E,G,M) | 20
Add smoked streaky bacon £2
- Chargrilled chicken Caesar salad, aged Parmesan, bacon, sourdough croutons, anchovy & garlic dressing (D,E,F,G,M) | 22

FROM THE GRILL

- Dry aged fillet steak 225g (D) | 39.5
- 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

- Dark chocolate Marquis, white chocolate, raspberry sorbet (D,E,SY,V) | 10
- Banoffee cheesecake, butterscotch sauce (D,G,V) | 10
- Vegan raspberry & almond pavlova (N,SY,VG) | 10
- Dark chocolate brownie, chocolate ice cream (D,E,SY,V) | 10
- Sticky toffee pudding, toffee sauce, vanilla ice cream (D,E,V) | 11
- Strawberry & vanilla pannacotta, torched meringue, mint marshmallow, strawberry sorbet (D,E) | 11
- Selection of 2 or 4 Kentish cheeses, Millers crackers, tomato & red onion chutney (D,G,S) | 9/18
- Classic Affogato (D,E,V) | 6.5
Vegan with vegan vanilla ice cream