



## SUNDAY MENU

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

### SMALL BITES

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

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 bríoche, 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

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
Combination roast, roast sirloin & roast pork (D,E,G,S)	28

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

Roast butternut squash, walnut & Rosemary crumb, vegetarian gravy (G,N,VG)	20.5
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<b>Add a side of</b> Tenderstem broccoli, toasted hazelnuts & chilli (D,N,VG) Vegan with no butter	6
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Pigs n blankets (G,S)	7.5
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## 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,N,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