

FESTIVE MENU

SNACKS

Gordal piquanté olives (F,N,S)	3/6	Buttermilk chicken thigh, siracha & lime glaze (D,G)	6
Gilda sourdough, salted butter, balsamic & rapeseed oil (D,G,S,V)	6	Scallop in blanket, burnt apple trout roe (D,F,MO)	7
Potato rosti, blue cheese dip, pickle shallot (D,SV)	6	Devils on horseback (G)	7

SMALL PLATES

Roasted parsnip soup, hot honey, sourdough (G,V,VG) Vegan without butter	9	Heritage beetroot carpaccio, walnut pesto, pomegranate, poached pear (N,VG)	11
Pork & wild mushroom terrine, piccalilli, grilled sourdough (C,E,G,M)	11	Hickory smoked salmon, yuzu mayonnaise, caper berries, buckwheat pancake (D,E,F,G)	12
Warm crab crumpet, brown crab ketchup, Canterbury cobble (CR,D,E,G)	14	Crispy sweet chilli beef, toasted sesame seeds (G,SS)	14
Coronation chicken scotch egg, curried apricot mayonnaise (D,E,G) 12			

LARGE PLATES

Roast Norfolk turkey breast, chestnut & orange stuffed leg, seasonal accompaniments (D,E,G,N,S)	24	Roast loin of cod, clam & bacon chowder, toasted hazelnuts (C,D,F,MO,N)	25
Beer battered fish & chunky chips, fresh peas, tartare sauce (D,E,F,G)	21	Roasted pepper & feta cheese frittata, herb salad, parmentier potatoes (D,E,V)	21
Venison & bacon pithivier, wild mushroom cassoulet, creamed spinach (D,E,G,S)	28	Braised blade of beef 'bourguignon', potato gnocchi, winter truffle (G,E,S)	27
Red onion tatin, roasted lions mane mushroom, smoked yoghurt, chestnut crumb (G,SY,VG) 22			

THE GRILL

225g Dry aged sirloin steak (D), choice of sauce	24
225g Dry aged fillet steak (D), choice of sauce	32
Rump steak burger, burger cheese sauce, gherkin ketchup, onion ring & skinny fries (C,D,E,G) Add bacon £2	21
Gammon & grilled pineapple	21

SIDES

Skinny fries (V) - Roasted sprouts, chestnuts & pancetta (D) - Mac 'n' cheese (D,E,G) - Seasonal veg (D,V) - Tossed mixed salad (M,S,V) - Skinny fries, rosemary salt, paprika mayo (E) - Honey roast parsnips (D,V) - | All 5

If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help.

A discretionary service charge of 10% will be added to your table. All prices include VAT.

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)