



SUNDAY MENU

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

SMALL BITES

Malted rye bread, kentish rapeseed oil, cultured butter (D,G,GF AVAIL) | 4

Nocellara olives | 4

Charcuterie board (selection of cured meats, English cheese, pickles and sourdough) (G,D) | 12

STARTERS

Rilette of confit duck, pickled red cabbage, toasted sourdough (G) | 8

Classic prawn cocktail, granary bread and butter (SF,E,D) | 8

Tomato gazpacho, black olive bruschetta (G) | 8

Ballotine of salmon, citrus crème fraîche (D,F) | 8

ROASTS/MAINS

Roast sirloin of dry aged beef, red wine jus | 18

Roast leg of lamb, rosemary and red wine jus | 18

Served with roast potatoes, Yorkshire pudding and seasonal vegetables

Battered local fish, chunky chips, pea purée, tartare (E,F,G) | 14

Rump steak burger (200g), red onion chutney, seeded bun (G) | 15

Grilled aubergine and shiitake mushroom satay, wild rice and asian slaw (SY,P,SS) | 15

Buffalo milk burrata, marinated red peppers, basil pesto, balsamic vinegar (D,N) | 14

Dry aged ribeye steak 250g (D) | 28
Served with chunky chips, grilled mushroom, cherry vine tomatoes and a choice of stilton, hollandaise, béarnaise, peppercorn, or chimmi churri sauce.

PUDDINGS & CHEESES

Treacle tart, vanilla ice cream (E,D,G) | 7

Strawberry cheesecake, strawberry sorbet (D,E,G) | 7

Vanilla crème brûlée, homemade shortbread (G, D, E) | 7

Profiteroles, hot chocolate sauce, honeycomb (D,E,G) | 7

Selection of 4 English cheeses, millers crackers, pickled chutney and fruit | 12

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

(C - CELERY, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, GF - GLUTEN FREE, M - MUSTARD, N - NUTS, P - PEANUTS, S - SULPHITES, SF - SHELLFISH, SS - SESAME, SY - SOY, V - VEGETARIAN)

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