



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
- Salt cod pâté, Docker sourdough (D,F) | 5
- 'Twiglets' with beef dripping aioli (D,E,G) | 5
- Sweet corn bhaji, sweet chilli and lime leaf jam (E,G,V) | 5
- Charcuterie board (selection of cured meats, English cheese, pickles and sourdough) (G,D) | 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)

STARTERS

- Sweet chilli squid, preserved lemon, rose harissa (F) | 9
- Classic prawn cocktail, granary bread and butter (SF,E,D) | 8
- Soup of the day | 7
- Aubergine fritters, minted courgette pesto, wild garlic capers (G,V) | 7

SALADS

- Buffalo milk burrata, marinated red peppers, basil pesto, balsamic vinegar (D,N) | 14
- Confit duck leg and watermelon salad, toasted cashew nuts, tamarind dressing (N,SY) | 17

FROM THE SEA

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

ROASTS

- Roast sirloin of dry aged beef, yorkshire pudding, red wine jus | 19
- Roast belly of pork, sage stuffing, red wine jus | 18
- Served with Yorkshire pudding roast potatoes and seasonal vegetables

FROM THE LAND

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

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

FROM THE GRILL

Dry aged ribeye steak 250g (D) | 28

Steaks are served with triple cooked chips, grilled mushroom, cherry vine tomatoes and a choice of stilton, béarnaise, peppercorn, or chimmi churri sauce.

PUDDINGS & CHEESES

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

Fresh local strawberry pavlova, chantilly cream (D,E) | 7

Vanilla crème brûlée, homemade shortbread (G,D,E) | 8

Dark chocolate fondant, honeycomb ice cream (D,E,G) | 7

Passion fruit pannacotta, white chocolate, lime (D) | 7

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

