



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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| Docker sourdough, Kentish rapeseed, vinegar, whipped brown butter (D,G,V) | 4 |
| Nocellara olives (V) | 4 |
| Fennel seed pork crackling, spiced apple compote | 4 |
| Roasted red pepper hummus, chargrilled flatbread (G,SS,V) | 5 |
| Sticky chicken wings, sesame seed, soy glaze (F,G,SS,SY) | 6 |
| Charcuterie board, cured meats, Kentish cheeses, house pickles & sourdough (D,G,S) | 17 |
| Grilled vegetables, hummus, olives, sundried tomatoes, house pickles & sourdough (S,SS,VG) | 13 |

STARTERS

- | | |
|--|----|
| Scorched mackerel, shaved fennel, orange, chilli & dill (F) | 9 |
| Smoked chicken terrine, pickled baby gem, crispy capers, mustard (E,M,S) | 9 |
| Soup of the day, sourdough (VG) | 7 |
| Squid fritto misto, crispy kale, chilli & sweetcorn salsa (F,S) | 12 |
| Crispy sweet chilli beef, toasted sesame seed (S,SS) | 9 |

ROASTS

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|---|----|
| Roast sirloin of dry aged beef (D,G,S) | 19 |
| Slow roasted pork belly, fennel seed (D,G,S) | 17 |
| Roast chicken breast, cumberland & sage stuffing (D,G,S) | 16 |
| Served with Yorkshire pudding, roast potatoes, seasonal vegetables & red wine jus | |
| Nut roast, Yorkshire pudding, roast potatoes, seasonal vegetables, vegetarian gravy (D,G,N,S,V) | 15 |

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)

FROM THE SEA

Local beer battered fish, | 16
homemade chips, pea purée,
tartare sauce (D,E,F,G)

FROM THE LAND

Rump steak burger (200g), | 17
tomato & red onion chutney,
red cabbage slaw, brioche bun,
skin on fries (D,E,G,S)

Pan fried gnocchi, smoked | 17
aubergine, slow roasted vine
tomatoes, parmesan (D,G,S,V)

FROM THE GRILL

Dry aged sirloin 250g | 30
(D)

Dry aged rump steak 350g | 25
(D)

All steaks are served with skin on french fries,
grilled mushroom, roasted cherry vine tomatoes
and a choice of blue cheese, peppercorn, chimmi
churri sauce or garlic butter.

SIDES

Skin on French fries (V) | 3

Homemade triple cooked chips, | 6
truffle & parmesan (D)

PUDDINGS & CHEESES

Triple chocolate brownie, vanilla | 8
ice cream (D,G,E,SY,V)

Lemon & white chocolate | 8
cheesecake, raspberry sorbet
(D,G,S,SY,V)

Mixed berry and apple crumble | 8
(G,E,D)

Basil pannacotta, compressed | 9
strawberries, meringue & sorbet
(D)

Cold chocolate fondant, blood | 9
orange (SY,VG)

Selection of 3 Kentish cheeses, | 12
millers crackers, tomato & red
onion chutney, fruit (G,D,S)
Classic Affogato (D,E,V)

Classic Affogato (D) | 4