



SUNDAY MENU

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

SMALL BITES

Gilda's sourdough, Kentish rapeseed, sherry vinegar, beef fat butter (D,G,S,V)	4
Gordal olives (V)	4
Fennel seed pork crackling, burnt apple purée (M)	6
Whipped cod's roe, seaweed crackers (F,G,S)	6

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)

STARTERS

Soup of the day, sourdough bread (G,V) (Vegan without the butter)	8
Kentish blue cheese mousse, puff pastry, salt baked beetroot, toasted walnut, pickled celery (D,G,N,V)	8
Breaded Canterbury Camembert, landcress & redcurrant sauce (D,E,G)	10
Guinness cured salmon, Guinness bread, endive, horseradish mayonnaise (E,F,M,S)	10
Pork, smoked bacon & black pudding scotch egg, brown sauce (E,G,N,S)	10.5
Classic prawn cocktail, smoked paprika, Marie Rose sauce, crisp baby gem, brown bread & butter (CR,D,E,G,M)	11
Coronation chicken terrine, mango & papaya salsa, sourdough (G,N,S)	11

ROASTS

Roast sirloin of dry aged beef (D,E,G,S)	23
Slow roasted pork belly, fennel & sea salt crackling (D,E,G,S)	22
Chicken breast stuffed with sage & onion stuffing (D,E,G,S)	21
All of the above served with Yorkshire pudding, roast potatoes, seasonal vegetables & red wine jus	
Roast butternut squash, walnut & Rosemary crumb, vegetarian gravy (G,N,V,VG)	19

Add a side of

Honey & thyme roasted parsnips	5
Pigs n blankets (G,S)	7
Sage & onion stuffing (G,S)	6

FROM THE SEA

Local beer battered fish, triple cooked chips, pea purée, tartare sauce (D,E,F,G,M,S) | 19

FROM THE LAND

Satay baked cauliflower, peanut and lime dressing, fried rice noodle (G,P,SS,SY,VG) | 17

Double aged rump steak burger, toasted brioche bun, burger cheese, gherkin ketchup, American mustard, served with sauerkraut slaw, skin on fries (D,E,G,M) | 19
Add smoked streaky bacon £2

Chef's pie, buttered mash potato, braised cabbage, red wine gravy (D,S) | 22

FROM THE GRILL

Dry aged Fillet steak 8oz (D) | 39

Steaks are aged for a minimum of 30 days in a himalayan salt chamber and are served with skin on fries, grilled flat mushroom, roasted cherry vine tomatoes & a choice of dressing (blue cheese, peppercorn, chimmi churri or garlic butter)

SIDES

Skin on French fries (V) | 4

Chunky triple cooked chips, truffle & parmesan (D,V) | 7

PUDDINGS & CHEESES

Sticky toffee pudding, butterscotch sauce, vanilla ice cream, toasted pecan (D,E,G,N) | 8

Pear & ginger cheesecake, ginger honeycomb (D,G,V) | 9

Salted caramel fondant, white chocolate crumb, chocolate ice cream (D,E,N,V) | 10

Apple & blackberry crumble, vanilla custard (N,SY,VG) | 9

Vegan vanilla ice cream available | Vegan without custard

Selection of 2 or 4 Kentish cheeses, charcoal crackers, tomato & red onion chutney (D,G,S) | 9/17

Classic Affogato (D,E) | 6

