



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 4
rapeseed, sherry vinegar, beef fat
butter (D,G,S,V)

			14
Gordal olives	(V)		14

Fennel seed pork crackling, burnt | 6 apple purée (M)

Whipped cod's roe, seaweed crackers (F,G,S)

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)



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
Slow roasted pork belly, fennel & sea	22
Slow roasted pork belly, fennel & sea salt crackling (D,E,G,S) Chicken breast stuffed with sage &	'
Slow roasted pork belly, fennel & sea salt crackling (D,E,G,S) Chicken breast stuffed with sage & onion stuffing (D,E,G,S) All of the above served with Yorkshire pudding, roast potatoes, seasonal	'
Slow roasted pork belly, fennel & sea salt crackling (D,E,G,S) Chicken breast stuffed with sage & onion stuffing (D,E,G,S) All of the above served with Yorkshire pudding, roast potatoes, seasonal vegetables & red wine jus Roast butternut squash, walnut & Rosemary crumb, vegetarian gravy	21
Slow roasted pork belly, fennel & sea salt crackling (D,E,G,S) Chicken breast stuffed with sage & onion stuffing (D,E,G,S) 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) Add a side of	21



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



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

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)

Add smoked streaky bacon £2

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



Dry aged Fillet steak 8oz (D)

Steaks are aged for a minimum of 30 garlic butter)



Skin on French fries (V)

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

4

8

10

9/17



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

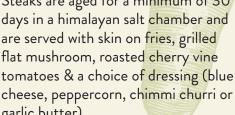
Pear & ginger cheesecake, ginger 9 honeycomb (D,G,V)

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

9 Apple & blackberry crumble, vanilla custard (N,SY,VG) Vegan vanilla ice cream available | Vegan

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

Classic Affogato (D,E) 6







19

22

39



without custard

