



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)	4.5
Gordal olives (V)	4.5
Five spice pork crackling, plum chutney	6
Whipped smoked cods' roe, chive oil, seaweed crackers (D,F,G,S)	7.5
Beer battered cod bites, curry sauce (F,G,M,S)	7.5

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)	8.5
Kentish Blue cheese mousse, puff pastry, salt baked beetroot, toasted walnut, pickled celery (D,G,N,V)	8.5
Breaded Canterbury Camembert, landcress & redcurrant sauce (D,E,G)	10.5
Chicken tikka scotch egg, tikka sauce, cucumber raita (E,D,G,M,N,S)	11
Duck liver parfait, rhubarb & orange chutney, toasted brioche (D,E,G,S)	11.5
Classic prawn cocktail, smoked paprika, Marie rose sauce, crisp baby gem, brown bread & butter (CR,D,E,G,M)	12

ROASTS

Chicken breast stuffed with sage & onion stuffing (D,E,G,S)	22.5
Slow roasted pork belly, fennel & sea salt crackling (D,E,G,S)	24
Roast sirloin of dry aged beef (D,E,G,S)	25
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)	20.5

Add a side of

Tenderstem broccoli, garlic butter (D)	6
Sage & onion stuffing (G,S)	6.5
Pigs n blankets (G,S)	7.5

FROM THE SEA

Local beer battered fish, chunky chips, pea purée, pickled gherkin, tartare sauce (D,E,F,G,M,S) | 20.5

FROM THE LAND

Satay baked cauliflower, peanut & lime dressing, pak choi, spring onion, rice noodle (G,P,SS,SY,VG) | 19

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) | 20

Add smoked streaky bacon £2

Chef's pie, buttered mash potato, braised cabbage, red wine gravy (D,E,G,S) | 23

FROM THE GRILL

Dry aged Fillet steak 8oz (D) | 42

All our steaks are aged for 30 days in a Himalayan salt chamber and are served with fries, roast cherry tomato, grilled field mushroom & a choice of blue cheese (D), peppercorn (D,S), chimmi churri, garlic butter sauce (D) or red wine jus (C,S)

SIDES

Skin on French fries (V) | 4

Chunky chips, truffle & Parmesan (D,V) | 7.5

PUDDINGS & CHEESES

Sticky toffee pudding, toffee sauce, vanilla ice cream (D,E,G) | 9.5

Brown butter chocolate ganache, soft caramel, candied peanut, tempered chocolate (D,P,V) | 9.5

Vegan apple tart tatin, vegan vanilla ice cream (G,VG) | 10

Rhubarb & ginger cheesecake, rhubarb & vanilla ice cream, ginger snap, compressed rhubarb (D,E,G,V) | 11

Selection of 2 or 4 Kentish cheeses, Millers crackers, tomato & red onion chutney (D,G,S) | 9/18

Classic Affogato (D,E) | 6.5

