



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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| Gilda's soughdough, Kentish rapeseed, sherry vinegar, seasoned butter (D,G,S,V) | 5 |
| Gordal olives (V) | 5 |
| Harissa hummus, smoked paprika crisps, warm pitta (G,SS,VG) | 6.5 |
| Crispy pork belly bites, burnt apple & chilli jam | 7 |
| Whipped smoked cods' roe, chive oil, seaweed crackers (D,F,G,M,S) | 7.5 |

STARTERS

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| Chef's soup of the day, sourdough (D,G,V) Vegan without butter | 8.5 |
| Whipped vegan feta, salt baked heritage beetroot, pesto (N,VG) | 10 |
| Breaded Canterbury Camembert, landcress & redcurrant sauce (D,E,G) | 10.5 |
| Pork, black pudding & apple scotch egg, burnt apple purée (D,E,G,S) | 10.5 |
| Ham hock terrine, house piccalilli, toasted Gilda bread (G,M,S) | 11 |
| Classic prawn cocktail, smoked paprika, Marie rose sauce, crisp baby gem, brown bread & butter (CR,D,E,G,M) | 12 |

ROASTS

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| 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 a Yorkshire pudding, roast potatoes, seasonal vegetables & red wine jus | |
| Roast butternut squash, walnut & rosemary crumb, vegetarian gravy (G,N,V,VG) | 20.5 |

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)

Add a side of

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| Tenderstem broccoli, chilli butter, smoked almonds (D,N,V) | 6.5 |
| 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

Seafood rigatoni, tiger pawns, crab meat & mussels, shellfish bisque, Parmesan cheese (CR,D,F,G,MO) | 26

FROM THE LAND

Roasted tomato & courgette pasta, basil pesto, feta & rocket (D,E,G,N,S,SY,V) | 18

Satay baked cauliflower, peanut & soy dressing, pak choi, vermicelli rice noodle (P,S,SS,SY,VG) | 19

Dry aged rump steak burger, burger cheese, gherkin ketchup, American mustard, served with coleslaw, skin on fries (D,E,G,M) | 20

Add smoked streaky bacon £2

FROM THE GRILL

Dry aged fillet steak 225g (D) | 39.5

All steaks are aged for a minimum of 30 days in a himalayan salt chamber and are served with grilled beef tomato, mushroom, skin on fries and a choice of sauce: peppercorn (D,S), chimmi churri (S), blue cheese (D,G), garlic & rosemary butter (D)

SIDES

Skin on French fries (V) | 4

Chunky chips, truffle & Parmesan (D,V) | 7

PUDDINGS & CHEESES

Vanilla pannacotta, raspberry, caramelised white chocolate, honeycomb, meringue, raspberry sorbet (D,E,SY) | 9

Warm double chocolate brownie, clotted cream vanilla ice cream (D,E,G) | 9.5

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

Vegan mint pavlova, rosewater Chantilly, fresh strawberry, berry gel (SY,VG) | 10

Sticky toffee pudding, butterscotch sauce, clotted cream vanilla ice cream (D,E,G,S,V) | 10.5

Cherry cheesecake, amaretti biscuit, cherry ripple ice cream (D,E,G,N,SY,V) | 11

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

Classic Affogato (D) | 6.5

