



## SUNDAY MENU

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

### SMALL BITES

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

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

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

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
Combination roast, roast sirloin & roast pork (D,E,G,S)	28
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

**Add a side of** | 6.5  
Tenderstem broccoli, chilli butter, smoked almonds (D,N,V)

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 prawns, 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

