



## 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 piquanté olives (S,VG)	5
Smoked mackerel pâté, Gilda bakery sourdough (D,F,G,S)	6
Smoked chipotle hummus (G,SS,VG)	6.5
Pork belly bites, spiced apple & chilli jam (SS)	8

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, confit heirloom tomato, pesto, red chicory (N,SY,VG)	10
Breaded Canterbury Camembert, landcress & redcurrant sauce (D,E,G)	10.5
Nduja scotch egg, guacamole, pineapple salsa (D,E,G,M,P,S)	11
Confit duck spring roll, plum & ginger sauce (G,S,SS,SY)	12
Classic prawn cocktail, smoked paprika, Marie rose sauce, crisp baby gem, brown bread & butter (CR,D,E,G,M,P)	12

### ROASTS

Chicken breast stuffed with pork & sage 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 are served with a Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese & red wine jus (D,E,G,M,P)	
Roast butternut squash, walnut & rosemary crumb, vegetarian gravy (G,N,V,VG)	20.5

### Add a side of

Maple & chestnut piccolo parsnips (N)	6
Pigs n blankets (G,S)	7.5

## FROM THE SEA

- Local beer battered fish & chunky chips, fresh peas, tartare & curry sauce (D,E,F,G) | 20.5
- Roast fillet of hake, chorizo & butterbean cassoulet, samphire (D,F,S) | 24

## FROM THE LAND

- Vegan gnocchi, tuscan tomato sauce, vegan meatballs (G,VG) | 20
- Red lentil dhal, roast squash, grilled paneer, toasted pumpkin seed, sage & garlic naan (D,G,M,P,V) | 21
- 6oz Brisket beef burger, beer pickled onions, blue cheese, gherkin ketchup, house coleslaw, skin on fries (D,E,G,M,P,S) | 21  
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) | 7.5

## PUDDINGS & CHEESES

- Vegan pineapple pavlova, coconut ice cream, rum & raisin syrup (S,SY,VG) | 9
- Sticky toffee pudding, toasted pecans, butterscotch sauce, vanilla ice cream (D,E,G,N,V) | 9
- Double chocolate brownie, chocolate sauce & vanilla ice cream (D,E,G) | 8
- Vanilla crème brûlée (D,E,V) | 9
- Pistachio & raspberry bakewell tart, pistachio ice cream (D,E,G,N,V) | 10
- Classic Affogato (D,E) | 6
- Selection of fine cheeses, bath oliver biscuits, blue cheese beignets, chutney & fruit (D,E,G,M,P,S) | 9/18  
Two or Four Cheeses

