





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



5

Gordal piquante olives (F,N,V)

(D,G,S,V)

6 Gilda's bakery bread board, Kentish rapeseed, balsamic vinegar, cultured sea salted butter

6 Roasted beetroot hummus, basil pesto, pasta crisp, toasted pitta (D,G,N,SS)

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		
W. J. J.		
Chef's soup of the day, sourdough (G,VG) Vegan without butter	8.5	
Whipped chestnut mushroom parfait, pistachio crumb, house pickles (N,SS,SY,VG)	9	
Breaded Sussex brie, Cumberland sauce (D,E,G,S)	9	
Lamb kofta scotch egg, harissa and mint yoghurt (D,E,G,M,P)	10.5	
Crispy chilli beef, sweet chilli sauce, thai vegetable salad (F,S,SS)	12	
Classic prawn cocktail, smoked paprika, Marie rose sauce, crisp baby gem, brown bread & butter (CR,D,E,G,M)	13	
ROASTS		
15 J		
Chicken breast stuffed with Cumberland sausage meat (D,E,G,S)	24	
Slow roasted pork belly, fennel & sea salt crackling (D,E,G,S)	25	
Roast Sirloin of dry aged beef (D,E,G,S)	27	

Combination roast, roast Sirloin & 30 roast pork (D,E,G,S)

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)

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| 6

Add a side of

Maple & chestnut roast parsnips

Pigs n blankets (G,S) | 7.5





Local beer battered fish, chunky 21 chips, pea puree, tartare curry sauce (D,E,F,G,M)

Monkfish & king prawn Thai green | 27 curry, basmati rice, bhatura bread (CR,D,F,G)

## FROM THE LAND

Red lentil dhal, toasted almond sweet potato & onion bhaji, grilled paneer, bhatura bread (G,M,N,P,V) Vegan without paneer

Double aged rump steak burger, toasted potato bun, burger cheese, gherkin ketchup, American mustard, house slaw, skin on fries (C,D,E,G,M,P)

Add smoked streaky bacon £2

## FROM THE GRILL

Barnsley lamb chop 250g (D)

Dry aged fillet steak 225g (D)

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



Skin on French fries (v)	4
Roast broccoli floret, garlic butter (D,V)	6
Leek mac 'n' cheese (D,G,M,P,V)	7
Truffle & Parmesan chunky chips	8

## PUDDINGS & CHEESES

Steamed ginger syrup sponge, vanilla crème anglaise (D,E,G,S,V	9 ')
Warm double chocolate browni clotted cream vanilla ice cream	

Vanilla panna cotta, torched | 11 marshmallow, black mission figs, honeycomb (D,E,V)

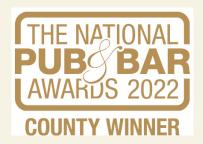
(D,E,G)

Mulled spiced pear, maple & | 11 nut granola, coconut yoghurt (G,N,S,SY,VG)

Apple Bakewell tart, calvados | 12 crème fraiche (D,E,G,N,V)

Selection of 3 cheeses, miller crackers, chutney, pickles & fruit (D,G,s,v)

Classic Affogato (D,V) 7.5





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28

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