



FATHER'S DAY MENU

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

DAD'S GET A FREE PINT OF HARVEY'S BEST BITTER!

SMALL BITES

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| Gordal piquanté olives (F,NV) | 5 |
| Gilda's bakery bread board, Kentish rapeseed, balsamic vinegar, sea salt butter (D,G,S,V) | 6 |
| Vegan feta, marinated with olive oil, fresh herbs, chilli (VG) | 6 |
| Roasted red pepper hummus, piquante peppers, corn chips (SS,VG) | 6 |
| Creamy whipped taramasalata, beer crackers (D,F,G,S) | 7 |

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

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| Chef's soup of the day, Gilda bread (G,VG)
Vegan without butter | 8.5 |
| Crisp pork belly bites, kimchi, fried black cabbage (F,G,SS,SY) | 9 |
| Grilled Wingham asparagus, Parmesan, lemon dressing (M,P,V,VG) | 10 |
| Fajita spiced scotch egg, tomato salsa, guacamole, sour cream (D,E,G,S) | 10.5 |
| Torched fillet of mackerel, pickled strawberries, fried bread (F,G,S) | 11 |
| Burrata, parma ham, fresh fig, rocket, toasted hazelnut pesto (G,SY) | 11 |
| Prawn cocktail, smoked paprika, Marie rose sauce, crisp baby gem, lemon, brown bread (CR,D,E,G,M) | 13 |

ROASTS

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| Chicken supreme, 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 & roast pork (D,E,G,S) | 30 |
| All of the above served with a Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese & red wine jus | |
| Roast mushroom & nut Wellington (G,M,N,P,V,VG) | 22 |

Add a side of

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| Pigs n blankets (G,S) | 7.5 |
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FROM THE SEA

Local beer battered fish, chunky chips, garden peas, tartare sauce, burnt lemon (D,E,F,G,M,P,S) | 21

Whole lemon sole, smoked green lip mussels, paprika butter, jersey royals, samphire (D,F,MO) | 28

FROM THE LAND

Aubergine arrabbiata, spaghetti, crispy capers, vegan Parmesan (G,S,VG) | 19

Double 4oz rump steak burger, toasted bun, burger cheese, gherkin ketchup, Frenchie's mustard, red onion, house slaw, skinny fries (C,D,E,G,M,P) | 21
Add smoked streaky bacon £2

Chicken parmigiana, panzanella salad (D,E,G,M,P,S) | 25

FROM THE GRILL

Barnsley lamb chop 250g (D) | 28

Dry aged fillet steak 225g (D) | 41

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), peppercorn (D,S), chimmi churri, garlic butter sauce (D) or red wine jus (C,S)

SIDES

Skinny fries (V) | 4

Sautéed summer cabbage (D,V) | 5

Panzanella salad (D,F,G,M,P) | 5

Butter glazed sand carrots (D,V) | 5

Tendersteam broccoli, toasted pine nuts & lemon butter (D,N,V) | 6

Rosemary & seasalt fries, smoked paprika mayonnaise (E,V) | 6

Cauliflower cheese (D,V) | 7

PUDDINGS & CHEESES

Summer berry pavlova, whiskey infused honey, toasted oats (D,E,G,S,V) | 9

Hazelnut double chocolate brownie, vanilla ice cream (D,E,G,N,SY,V) | 9

Roasted peach mille-feuille, vegan vanilla ice cream, toasted pecans (G,N,SY,VG) | 10

Mango & white chocolate cheesecake, mango & papaya salsa (D,G,SY,V) | 10

Brighton blue cheese, malted fruit loaf, pickled walnuts, apple compote (C,D,E,G,N) | 10

Sticky toffee pudding, vanilla ice cream (D,E,N) | 11

Biscoff Affogato, caramel sauce, café curl (D,E,G,V) | 7.5

Vegan vanilla ice cream available (D)



If you have any food allergies or an intolerance query, please speak to the shift manager so they can advise correctly. A discretionary service charge of 12.5% will be added to tables of 6 and above. All prices include VAT.