



SUNDAY MENU

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

SMALL BITES

- Docker soughdough, Kentish rapeseed oil, sherry vinegar, whipped sea salt butter (D,G,V) | 5
- Nocellera olives (V) | 4
- Fennel seed pork crackling, spiced apple compote | 6
- Whipped cods' roe, seaweed crackers (D,F,G) | 7
- Charcuterie board, cured meats, Kentish cheese, house pickles & sourdough (D,G,S) | 17
- Grilled vegetables, hummus, olives, sundried tomatoes, house pickles & sourdough (G,S,SS,V,VG) | 14

STARTERS

- Breaded Canterbury camembert, redcurrant jelly (D,E,G) | 9
- Smoked salmon & prawn cocktail, spiced Marie Rose sauce, baby gem, buttered brown bread (CR,D,E,F,G,M) | 10
- Crispy sweet chilli beef, toasted sesame seed (S,SS) | 12
- Portobello mushroom parfait, pickled walnuts, leaves & sourdough (N,S,VG) | 10
- Popcorn cauliflower, Thai sweet chilli sauce, Asian vegetables (V,VG) | 9
- Chard pickled mackerel, fennel, orange & chilli salad (F,S) | 11
- Soup of the day, sourdough bread (G,V,VG) | 8

ROASTS

- Roast sirloin of dry aged beef (D,E,G,S) | 21
- Slow roasted pork belly, fennel & sea salt crackling (D,E,G,S) | 20
- Roast lamb shoulder, apricot & mint stuffing (D,E,G,S) | 22
- Vegetarian nut roast, vegetarian gravy (D,E,G,N,S,V) | 17
- All of the above served with Yorkshire pudding, roast potatoes, seasonal vegetables & red wine jus

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)

FROM THE SEA

Local beer battered fish, homemade chips, pea purée, tartare sauce (D,E,F,G,M,S) | 19

FROM THE LAND

Chicken kiev, truffle & parmesan cooked chips, watercress, caper shallot jus (D,E,G,S) | 20

Double aged rump steak burger, toasted brioche bun, Monterey Jack cheddar, red cabbage slaw, skin on fries (D,E,G,M) | 19

Green Thai vegetable curry, baby corn toasted cashew, coconut & lime leaf rice (S,V,VG) | 18

FROM THE GRILL

28 day dry aged sirloin steak 8oz (D) | 32

28 day dry aged fillet steak 8oz (D) | 38

All steaks are served with fries/triple cooked chips, grilled flat mushroom, roast cherry vine tomatoes & a choice of blue cheese, peppercorn, chimmi churri or garlic butter.

SIDES

Skin on French fries (V) | 4

Homemade triple cooked chips, truffle & parmesan (D,V) | 6

PUDDINGS & CHEESES

Lemon & white chocolate cheesecake, raspberry sorbet (D,G,SY,V) | 10

Apple & rhubarb crumble, coconut & vanilla custard (G,V,VG) | 9

Triple chocolate brownie, vanilla ice cream (D,E,G,SY,V) | 9

Sticky toffee pudding, salt caramel sauce, vanilla ice cream (D,E,G) | 9

Coconut pannacotta, almond tuille, blood orange sorbet (D,G,N) | 9

Selection of 3 Kentish cheeses, charcoal crackers, tomato & red onion chutney (D,G,S) | 12

Classic Affogato (D) | 4

