



SUNDAY MENU

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

SMALL BITES

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| Gilda bakery sourdough, sea salt butter, Kentish rapeseed oil, sherry vinegar (D,G,S,V) | 5 |
| Gordal olives (S,VG) | 5 |
| Whipped smoked cod's roe, seaweed crackers (D,F,G,M,P,S) | 6.5 |
| Crispy pork belly bites, burnt apple & chilli jam (SS) | 7 |

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELEERY, 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)

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| Chef's soup of the day, Gilda bread (G,S,V) Vegan with no butter | 8.5 |
| Whipped vegan feta, salt baked heritage beetroot, confit cherry tomatoes, chicory & corn shoots (S,VG) | 10 |
| Breaded Canterbury Camembert, landcress & redcurrant sauce (D,E,G) | 10.5 |
| Chicken liver parfait, toasted sourdough (D,E,G,S) | 10.5 |
| Chorizo scotch egg, corriander & lime aioli (D,E,G,S) | 11 |
| Classic prawn cocktail, smoked paprika, Marie rose sauce, crisp baby gem, brown bread & butter (CR,D,E,G,S) | 12 |

ROASTS

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| Roast chicken breast, 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)

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| Roast butternut squash, walnut & Rosemary crumb, vegetarian gravy (G,N,V,VG) | 20.5 |
| Add a side of
Maple & chestnut piccolo parsnips | 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
- Tiger prawn, mussels & crab linguine, crab & coconut bisque, Parmesan & roquette (CR,D,E,F,G,MO) | 24

FROM THE LAND

- 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
- Cep mushroom, baby spinach, toasted sourdough, truffle popcorn (D,G,S,V) | 22
- Chargrilled chicken Caesar salad, aged Parmesan, bacon, sourdough croutons, anchovy & garlic dressing (D,E,F,G,M,P) | 22

FROM THE GRILL

- Dry aged fillet steak 225g (D) | 39.5
- Steaks are aged for a minimum of 30 days in a himalayan salt chamber and are served with roquette, parmesan & vine tomato salad, skin on fries and a choice of sauce: peppercorn (D,S), chimmi churri, blue cheese (D,G), garlic butter (D)*

SIDES

- Skin on fries (VG) | 4
- Chunky chips, truffle & parmesan (D,V) | 7.5

DESSERTS

- Vegan pineapple pavlova, coconut ice cream, rum & raisin syrup (S,SY,VG) | 9
- Apple & blackberry crumble, vanilla custard (D,E,V) | 9
- Pistachio & raspberry bakewell tart, clotted cream ice cream (D,E,G,N,V) | 10
- Tiramisu (D,G,N,S,V) | 10
- Dark chocolate brownie, honeycomb ice cream (D,E,V) | 10
- Selection of fine cheeses, bath oliver biscuits, blue cheese beignets, chutney & fruit (D,E,G,M,P,S) Two or Four Cheeses | 9/18
- Classic affogato (D,E,V) | 6
Two Scoops