



Sunday Menu

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

Small Bites

Gilda bakery bread board, sea salt butter, Kentish rapeseed oil (D,G) | 4

Sicilian marinated olives | 4

Pork & pickle sausage roll, spiced apple sauce (D,E,G,M) | 5

Whipped cod's roe, cumin seed lavosh (D,E,F,G) | 5

Aged chilli beef nachos, avocado mayonnaise, smoked cheddar (D,E,G,S) | 14

Hastings smoked fish, lemon aioli, olive sourdough (CR,D,E,F,G,M,MO) | 19

Charred flat bread, red pesto, roasted torpedo aubergine, Nutbourne tomato (G,N,VG) | 14

Starters

Duck liver parfait, kumquat chutney, hazelnut, duck fat brîoché (D,E,G,N,S) | 8.5

Chef's soup of the day (D,G,V) | 7
(Vegan without the butter)

Buffalo mozzarella, local cherries, smoked almonds, basil and olive tapenade (D,F,N,V) | 9

Gin cured salmon, treacle bread, endive and apple salad (F,G,M,S) | 11.5

King oyster mushroom, charred ciabatta, truffle gremolata, monks beard (G,VG) | 8

Classic prawn cocktail, smoked paprika, Marie Rose sauce, crisp baby gem, brown bread & butter (CR,D,E,G,M) | 11

Breaded Canterbury Camembert, Landcress & redcurrant sauce (D,E,G) | 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 chicken breast, sage & onion stuffing (D,E,G,S) | 19

All of the above served with Yorkshire pudding, roast potatoes, seasonal vegetables, red wine jus

Roast butternut squash, walnut & rosemary crumb, vegetarian gravy (D,E,G,N,S,V,VG) | 17

From the Sea

Beer battered day boat fish, hand cut chips, pea purée, tartare, gherkin ketchup (D,E,F,G,M,S) | 18

From the Land

Sweet potato and leek pie, Swiss chard, pink peppercorn sauce (G,S,SY,VG) | 17

Classic caesar salad, crisp cos, bacon, anchovies, croutons & parmesan, garlic & olive oil dressing (D,E,F,G) | 16

Add grilled chicken | 24

From the Grill

Dry aged ribeye 300g (D) | 32

Dry aged sirloin 225g (D) | 28

Dry aged rump cap 300g (D) | 25

Dry aged côte de boeuf 700g (D) | 80

Wealden farm pork loin chop | 18

All steaks are aged for a minimum of 30 days in a himalayan salt chamber and are served with skin on fries, grilled flat mushroom, roasted cherry vine tomatoes & a choice of dressing (blue cheese (D,G), peppercorn (D,S), chimmi churri, beef fat bearnaise (E) or garlic & rosemary butter (D))

Rump steak burger, brioche bun, Monterey jack, caramelized onions, chipotle mayonnaise (D,E,G) | 18

Sides

Skin on fries (V) | 4

Sage & onion stuffing (G,S) | 6

Fresh truffle & parmesan chips (D) | 7

Pigs n blankets (G,S) | 7

Desserts

Blackberry & apple crumble, cardamom custard (D,E,G) | 8

Lemon & lime cheesecake, scorched meringue, grapefruit sorbet (D,E,G) | 9

Triple chocolate brownie, chocolate sauce & vanilla ice cream (D,E,G) | 9

Vanilla crème brûlée, hazelnut & apricot shortbread (D,E,G,N) | 9

Vegan sticky toffee pudding, vanilla ice cream (G) | 8

Selection of 2 or 4 Kentish cheeses, charcoal crackers, tomato & red onion chutney (D,G,S) | 9/17

**Ashmore Cheddar | Kentish Blue
| Chaucer's Camembert | Rosary
Goat's cheese**

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)

If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help.
A discretionary service charge of 10% will be added to tables of 6 and above. All prices include VAT.