



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
Lamb bon bons, mint yogurt (D,E,G,M)	5.5
Whipped cod's roe, Gilda's melba toast (D,E,F,G)	7

Starters

Chef's soup of the day (D,G,V) (Vegan without the butter)	8
Wild mushrooms on grilled sourdough toast, gremolata, wild rocket (G,VG)	8

Lamb kofta scotch egg, goats curd & mint, tomato salsa & avocado (D,E,G)	10
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Breaded Canterbury Camembert, landcress & redcurrant sauce (D,E,G)	10
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Treacle cured salmon, toasted rye bread, orange caramel (F,G)	11
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Classic prawn cocktail, smoked paprika, Marie Rose sauce, crisp baby gem, brown bread & butter (CR,D,E,G,M)	11
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Rabbit & pheasant terrine, date & walnut chutney, pear & endive salad (D,E,G,N)	12
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Roasts

Roast sirloin of dry aged beef (D,E,G,S)	23
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Roast breast of Norfolk bronze turkey, chestnut stuffing (D,E,G,N)	22
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Slow roasted pork belly, fennel & sea salt crackling (D,E,G,S)	22
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All of the above are 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)	19
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Add a side of Pigs n blankets (G,S)	7
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Sage & onion stuffing (G,S)	6
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Maple roasted sprouts with smoked bacon & chestnut (D,N)	5
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Piccolo parsnips with maple & chestnuts (D)	5
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From the Sea

Beer battered day boat fish, hand cut chips, pea purée, tartare, gherkin ketchup (D,E,F,G,M,S) | 19

From the Land

Miso roasted cauliflower, caramelised cauliflower, pomegranate, furikake (V,VG) | 17

Rump steak burger, brioche bun, Monterey jack, caramelized onions, chipotle mayonnaise (D,E,G) | 19

Ham, leek & wild mushroom pie, creamed potato, red cabbage (D,E,G,S) | 22

Dry aged ribeye steak 300g (D) | 32

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 or garlic & rosemary butter (D))

Sides

Skin on fries (V) | 4

Fresh truffle & parmesan chips (D) | 7

Desserts

Dark chocolate Marquis, honeycomb, orange sorbet (D,E,SY,V) | 10

Traditional Christmas pudding, brandy & vanilla custard (D,E,G,S) | 9

Blood orange panna cotta, chamomile granola, gin sorbet (G,S,VG) | 9

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

Sticky toffee pudding, vanilla ice cream (G,VG) | 8

Classic affagato (D,E) | 6

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.