



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

Chicken liver parfait, kumquat chutney, hazelnuts, duck fat brîoché (D,E,G,N,S)	8.5
Chef's soup of the day (D,G,V) (Vegan without the butter)	8
Pulled pork scotch egg, piccalilli, beer pickled onions (D,E,G,M,S)	10.5
Gin cured salmon, treacle bread, endive and apple salad (F,G,M,S)	11.5
Wild mushrooms on grilled sourdough toast, gremolata, wild roquette (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)	10
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Roasts

Roast sirloin of dry aged beef (D,E,G,S)	23
Slow roasted pork belly, fennel & sea salt crackling (D,E,G,S)	22
Chicken breast stuffed with sage & onion stuffing (D,E,G,S)	21

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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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

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

Local game pie, whole grain mustard mash, charred hispi cabbage, red wine gravy (D,E,G,S) | 21

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

Dry aged ribeye 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 sauce (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

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,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.