



New Year's Day

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 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

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| 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 |

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| 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

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| 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

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| 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.