



## Sunday Menu

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

### Small Bites

- Gilda bread board, whipped brown butter, rapeseed oil (D,G,S,V) | 4.5
- Gordal olives | 4.5
- Roasted parsnip hummus, parsnip crisps, grilled pitta bread (G,S,SS,VG) | 5.5
- Whipped smoked cods' roe, seaweed crackers (F,M,S) | 6.5

COUNTY WINNER  
THE NATIONAL  
PUB & BAR  
AWARDS 2024

### Starters

- Chef's soup of the day (G,VG) | 8.5  
Vegan without butter
- Breaded Canterbury Camembert, landcress & redcurrant sauce (D,E,G) | 11
- Whipped vegan feta, heritage beetroot, rocket, maple roasted hazelnuts, sherry caramel (N,S,VG) | 11
- Nduja scotch egg, mint yoghurt, crispy kale (D,E,G,M,S) | 11
- Classic prawn cocktail, smoked paprika, Marie Rose sauce, crisp baby gem, brown bread & butter (CR,D,E,G,M) | 12
- Teriyaki cured salmon, wasabi mayonnaise, compressed cucumber (E,F,M,SY) | 13.5

### Roasts

- Chicken breast stuffed with sage & onion 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
- 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) | 20.5
- Add a side of**
- Sautéed purple sprouting broccoli, hazelnuts & chilli (D,N,V) | 5.5
- Sage & onion stuffing (G,S) | 6.5
- Pigs n blankets (G,S) | 7.5

*From the Sea*

Battered local fish, chunky chips, pea purée & tartare sauce (D,E,F,G) | 20.5

*From the Land*

Satay baked cauliflower, peanut & lime dressing, crispy rice noodles (G,P,SS,SY,VG) | 19

Aged 8oz rump steak burger, tomato & bacon jam, gherkin ketchup, Monterey jack, brioche bun, skin on fries, coleslaw (D,E,G,M,S) | 20

Chef's pie, braised savoy cabbage, buttered mash potato & gravy (D,E,G,S) | 23

*From the Grill*

Dry aged fillet steak 225g (D) | 42

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

Chunky chips, truffle & Parmesan (D) | 7.5

*Desserts*

Rhubarb & apple crumble, vanilla & coconut custard (G,VG) | 9.5

Triple chocolate brownie, chocolate sauce & vanilla ice cream (D,E,G) | 9.5

Warm almond & pear tart, vanilla ice cream (D,E,G,N,V) | 11

Tiramisu cheesecake, burnt meringue, lemon balm, pistachio ice cream (D,E,G,N,V) | 11

Classic affagato (D,E,V) | 6.5  
Vegan with vegan vanilla ice cream

Selection of 2 or 4 Kentish cheeses, Millers crackers, tomato & red onion chutney (D,G,S) | 9/18

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.