



Sunday Menu

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

Small Bites

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| Gilda bread board, whipped brown butter, rapeseed oil (D,G,S,V) | 4 |
| Gordal olives | 4 |
| Roasted parsnip hummus, parsnip crisps, grilled pitta bread (G,S,SS,VG) | 5 |
| Whipped smoked cods' roe, seaweed crackers (F,M,S) | 6 |

Starters

- | | |
|---|------|
| Chef's soup of the day (G,VG)
Vegan without butter | 8 |
| Breaded Canterbury Camembert, landcress & redcurrant sauce (D,E,G) | 10 |
| Whipped vegan feta, heritage beetroot, rocket, maple roasted hazelnuts, sherry caramel (N,S,VG) | 10.5 |
| Nduja scotch egg, mint yoghurt, crispy kale (D,E,G,M,S) | 10.5 |
| Classic prawn cocktail, smoked paprika, Marie Rose sauce, crisp baby gem, brown bread & butter (CR,D,E,G,M) | 11 |
| Teriyaki cured salmon, wasabi mayonnaise, compressed cucumber (E,F,M,SY) | 12.5 |

Roasts

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

Add a side of

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|--------------------------------|---|
| Honey & thyme roasted parsnips | 5 |
| Sage & onion stuffing (G,S) | 6 |
| Pigs n blankets (G,S) | 7 |

From the Sea

Battered local fish, chunky chips, | 19
pea purée & tartare sauce (D,E,F,G)

From the Land

Satay baked cauliflower, peanut & | 18
lime dressing, crispy rice noodles
(G,P,SS,SY,VG)

Aged 8oz rump steak burger, | 19
tomato & bacon jam, gherkin
ketchup, Monterey jack, brioche
bun, skin on fries, coleslaw
(D,E,G,M,S)

Chef's pie, braised savoy cabbage, | 22
buttered mash potato & gravy
(D,E,G,S)

From the Grill

Dry aged fillet steak 225g (D) | 39

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 | 7
(D)

Desserts

Rhubarb & apple crumble, vanilla & | 9
coconut custard (G,VG)

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

Warm almond & pear tart, vanilla ice | 10
cream (D,E,G,N,V)

Tiramisu cheesecake, burnt | 10.5
meringue, lemon balm, pistachio ice
cream (D,E,G,N,V)

Classic affagato (D,E,V) | 6
Vegan with vegan vanilla ice cream

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

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.