



## 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 bakery sourdough, sea salt butter, Kentish rapeseed oil, sherry vinegar (D,G,S,V) | 5   |
| Gordal olives (V)   | 5   |
| Broad bean hummus, carrot crisps & toasted flatbread (G,S,SS,VG)                        | 5.5 |
| Whipped smoked cods' roe, seaweed crackers (D,F,G,M,S)                                  | 6.5 |
| Crispy pork belly bites, burnt apple & chilli jam (S)                                   | 7   |



### Starters

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|---|------|
| Chef's soup of the day, Gilda bread (D,G,V) Vegan without butter  | 8.5  |
| Breaded Canterbury Camembert, landcress & redcurrant sauce (D,E,G)  | 11   |
| Whipped vegan feta, salt baked heritage beetroot, confit cherry tomatoes, chicory & corn shoots (S,VG)      | 10   |
| Chorizo scotch egg, roasted garlic aioli & rocket (D,E,G,M,S)   | 10.5 |
| Ham hock & stock pot carrot terrine, chefs piccalilli, toasted Gilda bread (D,G,M,S)                        | 11   |
| Classic prawn cocktail, smoked paprika, Marie Rose sauce, crisp baby gem, brown bread & butter (CR,D,E,G,M) | 12   |

### Roasts

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|--|------|
| 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 a 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 |

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|---|-----|
| <b>Add a side of</b><br>Tendersteam broccoli, toasted hazelnuts & chilli (D,VG,N) | 6   |
| Sage & onion stuffing (G,S)   | 6.5 |
| Pigs n blankets (G,S)   | 7.5 |

### From the Sea

Local beer battered fish, chunky chips, pea purée, pickled gherkin, tartare sauce (D,E,F,G,M,S) | 20.5

Whole baked lemon sole, cockle & bacon butter, purple sprouting broccoli, warmed Ratte potatoes (D,F,MO,S) | 34

### From the Land

Tofu, red cabbage & carrot spring roll, pak choi, Chinese leaf & vermicelli noodles, sweet & sour sauce (G,S,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

**Add smoked streaky bacon £2**

Chargrilled chicken Caesar salad, aged Parmesan, bacon, sourdough croutons, anchovies & garlic dressing (D,E,F,G,M) | 22

### From the Grill

Dry aged fillet steak 225g (D) | 39.5

All steaks are aged for a minimum of 30 days in a himalayan salt chamber and are served with grilled beef tomato, mushroom, skin on fries and a choice of sauce: peppercorn (D,S), chimmi churri, blue cheese (D,G), garlic & rosemary butter (D)

### Sides

Skin on fries (V) | 4

Chunky chips, truffle & Parmesan (D) | 7

### Desserts

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

Chocolate & sesame mousse, meringue, vegan vanilla ice cream (SS,SY,VG) | 10

Classic sticky toffee pudding, salted caramel sauce, vanilla ice cream (D,E,G) | 10.5

Tonka bean pannacotta, poached white peaches, honeycomb & burnt white chocolate crumb (D,SY) | 10.5

Strawberry & lime cheesecake, raspberry ripple ice cream (D,E,G,SY) | 11.5

Selection of 2 or 4 English 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.