



Sunday Menu

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

Small Bites

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

COUNTY WINNER
THE NATIONAL
PUB & BAR
AWARDS 2024

Starters

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

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
Combination roast, roast sirloin & roast pork (D,E,G,S)	28
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
Add a side of 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 cabage & 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, 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 (G,N,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.