



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
 - 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, 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)