



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 piquanté olives (S,VG) | 5
- Cauliflower Bhaji, spiced mango & onion seed chutney (VG) | 5
- Whipped smoked cod's roe, seaweed crackers (D,F,G,S) | 6.5
- Crispy pork belly bites, spiced apple & chilli jam (SS) | 8

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, charred crown prince pumpkin, pine nut & sage pesto, pickled carrot (N,S,SY,VG) | 10
- Black pudding scotch egg, walnut ketchup, fried shallots (D,E,G,N,S) | 11
- Grilled lamb koftas, datterini tomato salsa, mint yoghurt (G,D,S) | 12
- Classic prawn cocktail, smoked paprika, Marie Rose sauce, crisp baby gem, brown bread & butter (CR,D,E,G,M,P) | 12

Roasts

- Chicken breast stuffed with pork & sage 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, cauliflower cheese & red wine jus (D,E,G,M,P)
- Roast butternut squash, walnut & rosemary crumb, vegetarian gravy (D,E,G,N,S,V,VG) | 20.5
- Add a side of**
Piccolo parsnips, maple & chestnut | 6
- Pigs n blankets (G,S) | 7.5

From the Sea

Local beer battered fish & chunky chips, fresh peas, tartare & curry sauce (D,E,F,G) | 20.5

Kings arms fish pie, grilled tiger prawns, Ashmore cheddar (CR,D,E,F,MO) | 26

From the Land

Vegan vegetable lasagne, plum tomato & oregano sauce, tossed green salad, garlic ciabatta (G,M,SY,VG) | 20

6oz Brisket beef burger, beer pickled onions, blue cheese, gherkin ketchup, house coleslaw, skin on fries (D,E,G,M,P,S) | 21
Add smoked streaky bacon £2

Chargrilled chicken Caesar salad, aged Parmesan, bacon, sourdough croutons, anchovies & garlic dressing (D,E,F,G,M,P) | 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) | 7.5

Desserts

Poached Windsor red apple, toffee sauce, cinnamon crumble (D,G,V) | 9

Vegan pineapple pavlova, coconut ice cream, rum syrup (S,SY,VG) | 9

Pistachio & raspberry bakewell tart, clotted cream ice cream (D,E,G,N,V) | 10

Sticky toffee pudding, vanilla ice cream, toffee sauce (D,E,N) | 11

Coffee cream choux bun, hazelnut praline, manjari chocolate sauce (D,E,G,N,V) | 12

Selection of fine cheeses, bath oliver biscuits, blue cheese beignets, chutney & fruit (D,E,G,M,P,S) | 9/18

Two or Four Cheeses

Classic affogato (D,E,V) | 6
Two Scoops

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.