



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
- Onion bahji, onion seed & mango chutney (S,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

- Roasted potato gnocchi, courgette & garden mint pesto, vegan sausage & feta (G,N,VG) | 19
- Aged 8oz rump steak burger, tomato & bacon jam, gherkin ketchup, Monterey jack, skin on fries, coleslaw (D,E,G,M,S) | 21
Add smoked streaky bacon £2

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

- Triple chocolate brownie, chocolate sauce & vanilla ice cream (D,E,G) | 9
- Calvados & toffee apple crumble, coconut & vanilla custard (S,VG) | 10
- 'Snickers' swiss roll, salted caramel ice cream (D,E,G,P,S,V) | 11
- 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
- Paris Brest, caramel almond cream, coffee ice cream (D,E,G,N) | 11
- 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)