

Sunday Lunch

Starters

- ✓ Wild Mushroom Croquette *with a Kentish blue cheese dipping sauce (gf)* 8
- Smoked Whitstable Haddock Rarebit *on Cuxton bakery sourdough (available gf)* 8
- Sea Salt & Lime Crispy Chicken Wings *with homemade chipotle mayonnaise (gf)* 8
- ✓ Garlic Studded Roasted Camembert to Share *with red onion chutney & warmed ciabatta (available gf)* 14

The Main Event

- Roast Sirloin of Beef *served pink* 19 Roast Lamb *served pink* 18
- Two Meat Roast – Lamb & Beef *served pink* 19
- ✓ Nut Roast *served with vegetarian gravy (gf)* 13
- Roast Supreme of Chicken 14

Our roasts are accompanied with roast potatoes, Yorkshire pudding & seasonal vegetables

- Minted Lamb Shortcrust Pie *served with your choice of mash or roast potatoes and seasonal vegetables* 15
- ADD Sage and Onion Sausage Meat Stuffing 2 Cauliflower Cheese (serves 2) 4.90
- ✓ Cashew Nut Curry *served with an onion bhaji and fluffy rice (gf without bhaji)* 18
- ADD Chicken 21
- Kent Coast Sea Bass Fillet *with pomme fondant, scorched asparagus & a warm Romesco sauce (gf)* 21

Steaks *(served with triple cooked chips and herb salad)*

- Ribeye (10oz) *Bursting with flavour, marbling in this cut ensures the meat remains juicy* 28
- Fillet Steak (8oz) *Known for its superior tender texture, this cut is low in fat, however retains an excellent depth of flavour* 32

Sauces:- *Peppercorn, Blue Cheese, Béarnaise, Garlic Butter or Chimichurri* 3 each

Burgers *served with house slaw and skin on fries (gluten free buns available)*

- The Block Beef *handmade 8oz burger topped with our own burger relish, bacon & cheddar* 16
- ✓ The Block Bean Beet *handmade and a topped with a tangy tomato salsa* 12
- ADD *Mature Cheddar, Blue Cheese, Halloumi, Bacon* 2 each

Desserts

Apple and Rhubarb Crumble (gf) 7

Served with your choice of either custard or Taywell vanilla ice cream

Honeycomb Smash Cheesecake 7

A creamy white chocolate cheesecake with honeycomb inclusions, topped with chocolate coated honeycomb nuggets and a final drizzle of chocolate sat upon crunchy biscuit base

Served with cream

Lemon & Vanilla Posset

served with homemade raspberry shortbread 7

Affogato

Taywell vanilla ice cream drowned with a shot of hot espresso and your choice of

Disaronno, Baileys or Frangelico and a complimenting crumb 8

Dessert Wine Royal Tokaji 5 Aszu 7 Sauternes 6 Balfour, Hush Heath Late Harvest 8

Cheeseboard

A selection of local cheeses served with Kent crackers, grapes, celery & chutney (available gf) 12

Port Taylors LBV 4 Grahams 20 year old Tawny 8 Taylors 10 Year old Tawny 6

3rd & 10th April