

## Starters

- V Butternut Squash Soup *with warm bread, crunchy seeds & crème fraiche (available gf)* 7  
 Duck Croquette *Pane with rye bread & served with truffle oil mayonnaise & pickled shallots* 8  
 Chilli and Garlic Squid *with spring onion and coriander salad (gf)* 8  
 V Whole Roasted Camembert to Share *studded with rosemary & topped with cranberry chutney* 12  
*Served with warm ciabatta (available gf)*

## The Main Event

- Roast Sirloin of Beef *served pink* 18                      Roast Lamb *served pink* 18  
 Two Meat Roast - Lamb & Beef *served pink* 18  
*(Please advise your waitress if you would prefer it served not pink)*  
 Roasted Chicken Supreme 14  
 V Nut Roast *served with vegetarian gravy (gf)* 13  
 ADD Wholegrain Mustard & Sage Sausage Meat Stuffing 2  
*Our roasts are accompanied with roast potatoes, Yorkshire pudding & seasonal vegetables*  
 Feta & Roasted Vegetable Bake *with a poached egg* 13  
 Pork and Sage Shortcrust Pie *a homemade pie served with either mashed or roast potatoes* 15  
 Fisherman's Pie *a tasty pie topped with parsley mash and seasonal vegetables* 13

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

- Ribeye (10oz) *Bursting with flavour, marbling in this cut ensures the meat remains juicy* 26  
 Fillet Steak (8oz) *Known for its superior tender texture, this cut is low in fat, however retains* 28  
*an excellent depth of flavour*  
 ADD Sauces:- *Peppercorn, Blue Cheese, Béarnaise, Garlic Butter or Chimichurri* 3 each

## Burgers *(served with house slaw and skin on fries)*

- The Butcher's Block Burger *handmade 8oz burger topped with our own burger relish* 13  
 VE Royal Bean Beet Burger *handmade and a topped with a tangy tomato salsa* 11  
*(gluten free burger buns available)*  
 ADD *Mature Cheddar, Blue Cheese, Halloumi, Bacon* 2 each

# Desserts

Apple & Nutmeg Crumble *served with a choice of custard or ice cream* 7

Chocolate and Almond Torte *served with cream* 8

Tiramisu 7

*Dessert Wine*

*Garonnelles Sauternes* 6

*Chapel Down Nectar* 7

Cheeseboard *A selection of local cheeses served with Kent crackers, grapes, celery & chutney* 10

*Port*

*Taylors LBV* 4

*10 Year old Tawny* 6

11<sup>th</sup> & 18<sup>th</sup> October

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