

Starters

- V Roasted Butternut Squash Arancini *with a rocket and parmesan salad (gf)* 7
- Smoked Haddock Rarebit *served on ciabatta with olive oil* 7
- Pork Belly Bon Bon's *with a sweet chilli glaze (gf)* 8
- V Whole Roasted Camembert to Share *studded with garlic & rosemary* 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
- Roasted Chicken Supreme 14
- V Nut Roast *served with vegetarian gravy (gf)* 13
- ADD Apple & Sage Sausage Meat Stuffing 2
- Our roasts are accompanied with roast potatoes, Yorkshire pudding & seasonal vegetables*
- Fisherman's Pie *a tasty homemade fish pie, topped with buttery parsley mashed potato* 13
- Chicken & Leek Pie *a hearty homemade pie served with either mashed or roast potatoes* 15

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 and Blackberry Crumble (*gf*) served with a choice of custard or ice cream 7

Vanilla Panna Cotta (*gf*) with macerated strawberries and a chocolate crumb 7

Salted Caramel and Chocolate Torte served with cream 8

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

13th & 20th September

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