

# Sunday Lunch

## To Start

✓ Kentish Tomato Bruschetta *feta and pesto (available gf)* 9

Fish Cake *poached egg and tartare hollandaise* 9

Sticky Korean Pork Belly Flatbread 9

✓ Roasted Camembert *confit garlic and garden herbs, toasted sourdough (available gf)* 15

## The Middle

Roast Sirloin of Beef *served pink* 22      Roast Kent Leg of Lamb *served pink* 21

Porchetta 20 / Two Meat Roast 26

**Roast Platter to Share** *Sirloin of Beef, Leg of Kent Lamb, Porchetta, roast potatoes, seasonal vegetables, Yorkshire puddings, stuffing, cauliflower cheese and extra gravy* 60

✓ Nut Roast *homemade and served with vegetarian gravy (gf)* 16

ADD Garden herb stuffing *(available vegan/available gf)* 3 / Jug of Gravy 2

Cauliflower Cheese *(serves 2) (available gf)* 6

*Our roasts are accompanied with roast potatoes, seasonal vegetables and Yorkshire pudding (available gf)*

Chefs Pie of the Day *served with roast potatoes and seasonal vegetables (vegetarian pie available)* 17

Battered Cod Loin and Chips *minted peas* 17

✓ Cauliflower Steak *romesco sauce, chimichurri (available gf)* 16

## Steaks *served with triple cooked chips and salad*

Ribeye (10oz) 32      Fillet (8oz) 38

Sauces:- *Peppercorn / Chimichurri / Bearnaise / Red Wine Jus*      Butter:- *Garlic* 3 each

## Burgers *served with skin on fries or salad (gluten free buns available)*

Block Cheeseburger *handmade beef burger topped with bacon jam and mature cheddar* 18

Hunters Chicken Burger *barbecue sauce and mature cheddar - grilled (gf) or breaded* 18

✓ Bean Beet Burger *with a tangy tomato salsa* 15

ADD *Mature Cheddar, Halloumi, Bacon* 2 each

**If you have a food allergy or intolerance – please speak to the staff before ordering.**

While we make every effort to prevent cross contamination in our kitchen, we cannot guarantee that any food item we make is FREE of any specific allergen.

# Desserts

Carrot Cake Cheesecake 10

Lime Curd Tart *strawberry salsa* 8

Fruit Pavlova *sorbet (available gf)* 9

## Affogato **A**

*Vanilla ice cream with a shot of hot espresso and your choice of Disaronno, Baileys or Frangelico and a complimenting crumb (Frangelico only gluten free)* 10 **A - Contains alcohol**

**Ice Cream & Sorbet** *(gf)* Taywells - Paddock Wood

**2 Scoops** 6     **3 Scoops** 7.5

**Ice Cream** - Strawberry, Vanilla, Chocolate, Honeycomb

**Sorbet** – Mango, Raspberry, Passionfruit

*Vegan Ice Cream available – please ask your server*

## Dessert Wine

*Royal Tokaji 5 Aszu* 8

*Sauternes* 6

## The Cheeseboard

*Served with crackers, grapes, celery, butter and either sticky fig chutney or fresh chilli jam (available gf)*

*Two Cheeses 8 / Three Cheeses 11 / Four Cheeses 13*

*Kingcott Blue – Black Bomber Cheddar – Ellies Dairy Goats Cheese – Bowyers Brie*

## Port

*Taylors LBV* 4

*Grahams 20 year old Tawny* 8

*Taylors 10 year old Tawny* 6