

Sunday Lunch

To Start

Soft Shell Crab *with a tarragon and dill risotto (gf)* 10

✓ Spring Pea Salad *whipped goats cheese curd, pine nuts (gf)* 9

Sticky Pork Cheek *compressed apple, cider gel, wholegrain mustard mayonnaise and crackling (gf)* 9

✓ Roasted Camembert to share *with garden herbs and crusty bread (available gf)* 15

The Middle

Roast Sirloin of Beef *served pink* 23 Roasted Kent Leg of Lamb *served pink* 21

Supreme of Chicken 18

Two Meat Roast – *Choose two from Beef, Lamb or Chicken* 24

Roast Platter to Share *Sirloin of Beef, Leg of Kent Lamb, Supreme of Chicken, roast potatoes, seasonal vegetables, Yorkshire puddings, stuffing and extra gravy* 59

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

ADD Sage and Roasted Shallot sausage meat stuffing 3 / Cauliflower Cheese (*serves 2*) 6 / Jug of Gravy 2

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

Chefs Pie of the Day *served with seasonal vegetables* 17

Pan Roasted Stone Bass *with white crab and shrimp risotto with wild garlic oil* 22

✓ Soy Glazed Vegan Duck Breast *with cavolo nero, tart tatin and onion sauce* 17

Steaks *served with triple cooked chips and salad*

Ribeye (10oz) *Bursting with flavour, marbling in this cut ensures the meat remains juicy* 32

Fillet (8oz) *Known for its superior tender texture, this cut is low in fat, however retains an excellent depth of flavour* 36

Sauces:- *Peppercorn, Roquefort, Chimichurri* 3 each Butters:- *Garlic* 3

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

The Block Cheese Burger *handmade 8oz burger topped with our bacon jam & cheddar* 18

✓ The Block Bean Beet *handmade and a topped with a tangy tomato salsa* 15

ADD *Mature Cheddar, Roquefort Cheese, 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.

Sunday Desserts

Chocolate and Raspberry Torte (*available gf*) 9
raspberry ripple ice cream

Rhubarb and Custard Crème Brûlée 9

Salted Caramel and Apple Crumble (*available gf*) 9
with warm custard

Affogato

Vanilla ice cream that you drown with a shot of hot espresso and your choice of Disaronno, Baileys or Frangelico and a complimenting crumb (Frangelico only gluten free) 10

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

2 Scoops 5 3 Scoops 6.5

Ice Cream - Strawberry, Vanilla, Chocolate, Honeycomb / **Sorbet** – Mango, Raspberry
Vegan and Diabetic Ice Cream available – please ask your server

Dessert Wine

Royal Tokaji 5 Aszu 8

Sauternes 6

Cheese

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

Two Cheeses 6 / Three Cheeses 9 / Four Cheeses 12

Staplehurst Kingcott Blue – Canterbury Ashmore Cheddar – Canterbury Ellies Dairy Goats Cheese – Kent Bowyers Brie

Port

Taylors LBV 4

Grahams 20 year old Tawny 8

Taylors 10 year old Tawny 6