

Sunday Lunch

To Start

- v Bang Bang Cauliflower *toasted sesame seeds, lime, micro salad & grapefruit dressing (available gf)* 8
- Confit Duck Scotch Egg *with black garlic emulsion, spring onion and cucumber salad* 11
- Smoked Haddock and Prawn Fishcake *with poached egg and homemade tartare sauce (available gf)* ?
- v Roasted Camembert to share *with confit garlic and toasted Cuxton sourdough (available gf)* 15

The Middle

- Roast Sirloin of Beef *served pink* 21 Roast Kent Leg of Lamb *served pink* 20
- Butter Roasted Chicken Supreme 16
- Two Meat Roast – *Choose two from Beef, Lamb or Chicken* 22

Roast Platter to Share *Sirloin of Beef, Leg of Kent Lamb, Butter Roasted Chicken Supreme, roast potatoes, seasonal vegetables, Yorkshire puddings, stuffing and extra gravy* 55

- v Nut Roast *homemade and served with vegetarian gravy (gf)* 15
- ADD Sage and Shallot sausage meat stuffing 3 / Cauliflower Cheese (*serves 2*) 6
- Our roasts are accompanied with roast potatoes, Yorkshire pudding & seasonal vegetables*
- Chef's Shortcrust Pie of the Day *served with seasonal vegetables* 17
- Fish Pie *with seasonal vegetables* 16
- ve Soy Glazed Celeriac Breast *with cavolo nero, tart tatin and onion sauce* 19

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 Butters:- *Garlic* 3

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

- The Block Beef *handmade 8oz burger topped with our bacon jam & cheddar* 18
- ve The Block Bean Beet *handmade and a topped with a tangy tomato salsa* 14

ADD *Mature Cheddar, Roquefort Cheese, Halloumi, Bacon* 2 each

Sunday Desserts

Sticky Toffee Pudding

with Kent whisky butterscotch sauce and ice cream 9

Apple, Brown Butter and Frangelico Crumble

with a choice of either warm custard or ice cream (available gf) 9

Parma Violet Crème Brûlée

with parma violet ice cream (available gf) 9

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