

# Sunday Lunch

## To Start

Tempura Soft Shell Crab *saffron risotto, dill oil (available gf)* 10

✓ Warm Beetroot Salad *goat's cheese, dill oil, parmesan cracker (available vegan/available gf)* 9

Sticky Korean Pork Flatbread *aioli* 9

✓ Roasted Camembert *miso confit garlic, crispy onions, toasted sourdough (available gf)* 15

## The Middle

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

Herb Roasted Chicken 20 / Two Meat Roast 26

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

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

ADD Sage and Parsley stuffing *(available vegan/available gf)* 3 / Jug of Gravy 2

Cauliflower Cheese *(serves 2) (available gf)* 6 / Pigs in Blankets 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)* 17.5

Fisherman's Pie *(available gf)* 17.5

✓ Vegetable Risotto *mushroom ragu (available vegan/available gf)* 17

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

Ribeye (10oz) 33      Fillet (8oz) 39

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

**Burgers** *topped with tomato, lettuce, gherkin & onion & with your choice of skin on fries or a salad (gluten free buns available)*

Block Cheeseburger *handmade beef burger topped with bacon jam and mature cheddar* 17

Crispy Chicken Burger 17

✓ 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

**Lemon Pannacotta Tartlet** *raspberry coulis* 8

**Caramelised Apple & Pear Crumble** *with your choice of either ice cream or crème Anglaise* (available gf) 9

**Sticky Toffee Pudding** *buttertoffee sauce and your choice of ice cream* 8

## **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, Cinnamon

**Sorbet** - Mango, Raspberry, Passionfruit

*Vegan/Diabetic desserts available – please ask your server*

## **Dessert Wine**

*Royal Tokaji 5 Aszu* 8                    *Sauternes* 6

## **The Cheeselboard**

*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 – Red Storm Red Leicester*

## **Port**

*Taylors LBV* 4    *Grahams 20-year-old Tawny* 8    *Taylors 10-year-old Tawny* 6