

Sunday Lunch

To Start

Nudja Scotch Egg *with garden herbs emulsion* 10

Burrata Panna Cotta *semi dried tomatoes, pesto and croute (available gf/available vegetarian)* 9

Soft Shell Crab and Dill Risotto *(available gf)* 9

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

The Middle

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

Porchetta 20

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

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

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

ADD Lemon Sage and Parsley 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 Fried Hake *bean, chorizo, warm summer salad and dill oil (available gf/available pescetarian)* 18

ve Potato Risotto *baby corn* 20

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 / Chimichurri / Béarnaise* Butter:- *Roasted Garlic* 3 each

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

v Halloumi and Red Pepper 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.

Sunday Desserts

Tropical Fruit Crème Brûlée *(available gf)* 9

Chocolate Crémeux *(available gf)* 10
whiskey caramel Chantilly and homemade ice cream

Kent Strawberries and Cream Tart 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, Passionfruit
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