Sunday Lunch

v Heritage Tomato Bruschetta with pesto and served with Cuxton bakery sourdough (available gf) 9

Sticky Lamb Shank Scotch Egg with a mint glaze 11

Smoked Haddock Rarebit (available gf) 9

**v** Roasted Camembert to share with rosemary, garlic and toasted Cuxton sourdough (available gf) 15



Roast Sirloin of Beef served pink 21 Roasted Kent Leg of Lamb served pink 20

Roast Loin of Pork 18

Two Meat Roast – Choose two from Beef. Lamb or Pork 22

Roast Platter to Share Sirloin of Beef, Leg of Kent Lamb, Roast Loin of Pork, 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 / Jug of Gravy 1.5

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

Chefs Pie of the Day served with seasonal vegetables 17

Beer Battered Cod Loin with triple cooked chips, crushed peas and tartare sauce 16

ve Miso Roasted Cauliflower Steak with confit garlic purée (gf) 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 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 ve The Block Bean Beet handmade and a topped with a tangy tomato salsa 14

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

Sunday Desserts

## Banana Cake

*caramelised banana, brown butter ganache, honeycomb and caramel sauce* 9

## Rhubarb Crumble

with a choice of either warm custard or ice cream 9

White Chocolate and Raspberry Bread and Butter Pudding

*with ice cream* 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

Devent 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

Put

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