

Sunday Lunch

To Start

- ve Vegetable Tartare (gf) 8
- Braised Lamb *confit garlic flatbread, pickled onion, minted chimichurri* 9
- Duck Scotch Egg *garlic mayonnaise and hoisin jus* 11
- Roasted Camembert *confit garlic & rosemary, toasted sourdough (available gf)* 15

The Middle

- Roast Sirloin of Beef *served pink* 22 Roasted Kent Leg of Lamb *served pink* 21
- Roast Buttered Winter Herb Chicken 20
- Two Meat Roast – *Choose two from Beef, Lamb or Chicken* 26

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

- v Nut Roast *homemade and served with vegetarian gravy (gf)* 16
- ADD Onion & Parsley stuffing 3 / Cauliflower Cheese (serves 2) 6 / Jug of Gravy 2
- 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
- Fisherman's Pie *served with seasonal vegetables* 17
- v Mushroom Bourguignon *sage pomme purée, king mushroom (available gf/available vegan)* 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* 38
- Sauces:- *Peppercorn / Chimichurri* Butter:- *Garlic* 3 each

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

- Double Smash Cheeseburger *our handmade patties topped with bacon jam and mature cheddar* 17
- v 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

Caramelised Apple Crumble *choice of crème anglaise or vanilla ice cream (available gf)* 9

Citrus Cheesecake *bergamot lemon curd (available gf)* 9

Popcorn Crème Brûlée *burnt corn syrup ice cream (available gf)* 9

Affogato **A**

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

A - Contains alcohol

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

The Cheeseboard

Staplehurst Kingcott Blue – Black Bomber – Golden Cross Goats Cheese – Baron Bigod Brie Black Bomber served with crackers, grapes and a choice of chilli jam or sticky fig chutney (available gf) 13

Port

Taylors LBV 4

Grahams 20 year old Tawny 8

Taylors 10 year old Tawny 6