

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

Braised Lamb Flatbread *minted chimichurri, garlic mayonnaise* 9

✓ Roasted Camembert *winter herbs, onion chutney, 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 Thyme and Oregano 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 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 and Orange Meringue Tartlet 8

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

Pumpkin Spiced Pudding Cake *with butterscotch sauce and Moot Brewery inferno IPA 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

Sorbet – Mango, Raspberry, Passionfruit

Vegan/Diabetic desserts available – please ask your server

Dessert Wine

Royal Tokaji 5 Aszu 8

Sauternes 6

The Cheeseboard

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

Port

Taylors LBV 4

Grahams 20-year-old Tawny 8

Taylors 10-year-old Tawny 6