



SUNDAY MENU

Our kitchen works with the seasons to create hearty British inspired dishes, celebrating local produce wherever possible.

SMALL BITES

Dockers sourdough, Kentish rapeseed oil, cultured butter | 4
Add olives | 6 (D, G)

Nocellara olives | 4

STARTERS

Beetroot hummus, sourdough, carrot top and cashew nut pesto | 8 (D, G, N)

Nduja scotch egg, coriander and lime aioli | 9 (D, E, G, M)

Salt and chilli squid, preserved lemon, rose harissa | 9 (F)

Soup of the day, sourdough bread, cultured butter | 7 (D, G)

Roasted scallops, pea, mint, pig's cheek, spiced jus | 12 (D, SF, SY)

ROASTS

Roast sirloin of dry aged beef, yorkshire pudding, red wine jus | 18

Kentish chicken, sage and onion stuffing, red wine jus | 16 (D, G, M)

Served with roast potatoes and seasonal vegetables

FROM THE LAND

Rump steak burger (200g), seeded bun, caramelised onion chutney, Monterey jack, salad, chunky chips | 15 (D, G, SS)

Calves liver, dry cured bacon, confit shallot, mash, sherry vinegar jus | 18 (D, S)

Mac n cheese, caramelised onion, cheese and herb crust | 15 (D, G, M, V)

'Pancake roll' - Heritage carrot, celeriac and red cabbage, sweet and sour tofu, toasted sesame and soy emulsion | 16 (G, SS, SY, VG)

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, GF - GLUTEN FREE, M - MUSTARD, N - NUTS, P - PEANUTS, S - SULPHITES, SF - SHELLFISH, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)

FROM THE SEA

Battered local fish, chunky chips,
crushed peas, tartare | 16 (D, E, F, G)

Fillet of hake, crushed new potato,
thai green curry, grilled pak choi | 18
(D, F)

FROM THE GRILL

Dry aged fillet steak 200g | 32

Dry aged rib eye steak 250g | 28

Barnsley lamb chop 200g | 20

*All served with a grilled flat mushroom,
vine tomatoes, chunky chips and a
choice of sauces: Bearnaise, peppercorn,
chimmi churri, blue cheese, garlic butter.*
(D, E, S)

SIDES

Chunky chips | 3

Mac n cheese | 7 (D, G, M)

Roasted heritage carrots | 4 (D)

Savoy cabbage and bacon | 3 (D)

House salad | 3 (D, E, M)

New potatoes cooked with
spiced nduja | 4 (D)

SALADS

Classic Caesar salad | 12 (D, E, F, G)

Add chicken | 15

Add smoked salmon and prawns | 16
(F, SF)

Thai vegetable and noodle salad,
soy, ginger and sesame dressing | 12
(G, SS, SY, V)

Add salt and chilli squid | 16 (F)

DESSERTS

Dark chocolate marquis, honeycomb,
malt ice cream | 8 (D, E, G)

Pimms summerfruit terrine, orange
crème fraiche, candied orange | 7
(D)

Meadowsweet pannacotta, honey
roasted figs, almond tuille | 8
(D, G, N)

Blood orange cheesecake | 8 (D, G)

Selection of English cheeses,
millers crackers, pickles, chutney
and fruit
4 cheeses | 12 (D, G)