



## Sunday Lunch

2 course 22.00

3 course 27.50

### To start

Poached & roasted chicken terrine wrapped in prosciutto ham, Caesar dressing, gem lettuce, anchovy  
Toasted homemade crumpets, poached egg, sautéed mushroom, crispy ham, grain mustard dressing  
Roasted butternut squash soup, truffle oil, parmesan  
Salt baked beetroot, grilled goats cheese, pickled shallots, sherry vinegar & toasted seeds  
Warm chorizo scotch egg with a soft centre, autumn slaw, peashoots  
Smoked salmon, avocado puree, pickled fennel

### To follow

Roasted sirloin of Kentish beef, horseradish (served pink) (£2 Sup)  
6 hour braised Kentish lamb shoulder, crispy lamb belly, mint sauce  
Thyme & garlic roasted chicken breast  
Slow roasted Kentish pork belly, apple sauce  
Winter vegetable & lentil puff pastry Wellington, tomato sauce  
(Served with Yorkshire pudding, traditional vegetables & roast potatoes)  
Pan fried fillet of local line caught seabass, new potatoes, spinach, roasted fennel, chorizo & tomato sauce  
Roasted hake fillet, spiced potatoes with spinach, fennel bhaji, roasted cauliflower, coconut curry sauce  
Grilled Ramsgate plaice fillet, caper, lemon & herb butter, steamed kale & new potatoes  
Cumin roasted squash with a spiced chickpea & vegetable curry, raita, fennel bhaji, Indian lime pickle  
Roast autumn squash risotto, crispy kale, garden herb gremolata crumb

### To finish

Warm banana cake, caramel sauce, vanilla ice cream  
Kentish bramley apple & sultana crumble, vanilla ice cream  
Warm treacle tart, cobnut ice cream  
(v) 5 Kent cheeses with celery, grapes, rosemary digestives +2.00 sup  
Sticky toffee pudding, toffee sauce, vanilla ice cream  
Chocolate delice, honeycomb ice cream, crushed honeycomb, chocolate sauce  
Trio of Kentish Taywell's ice creams & sorbets  
Ice cream: pistachio, Madagascar vanilla, rum & raisin, honeycomb, cobnut  
Sorbets: passionfruit

**Please let us know prior to ordering of any dietary requirements & allergens you have**  
**A 10% service charge is added to tables of 6+ & all tips go directly to the staff working**  
**Children 14 years & younger are charged at half price**