

## SUNDAY LUNCH

12.30pm-4pm

2 courses 29.95 / 3 courses £34.95

### STARTERS

#### SOUP OF THE DAY

Served with croutons

#### GOATS CHEESE + CARAMELISED ONION TART

Served warm with allotment beetroot salad +  
balsamic dressing

#### CLASSIC PRAWN COCKTAIL

Marie Rose, baby gem + lemon

#### CHICKEN LIVER PATÉ

Spiced plum chutney + toasted local  
sourdough

#### SALT + PEPPER SQUID

Chilli, spring onion, lemon mayo +  
fresh lime +2.50 sup

#### HOME CURED SALMON GRAVADLAX

Mustard dressing, celeriac slaw + rye bread

### MAINS

Sunday roasts cooked in our *Harrison* charcoal oven

#### BARBECUED ORCHARD PORK CHOP

Crackling, charred apple puree

#### SUPREME OF FREE-RANGE CHICKEN

Roasted with thyme + garlic

#### 12 HOUR SLOW COOKED FEATHERBLADE OF ENGLISH BEEF

Fresh allotment horseradish

#### VEGETARIAN ROASTED VEGETABLE + MUSHROOM WELLINGTON

Vegetarian gravy

All served with roast potatoes, glazed carrot, local hispi cabbage, *Rose Farm*  
cauliflower cheese, Yorkshire pudding & gravy

#### CATCH OF THE DAY

Regular changing specials from our local fishing fleet

#### BEER BATTERED COD

Chunky chips, seaweed salt, homemade tartare sauce, malt vinegar

#### SHELLFISH LINGUINE

Mussels, clams + prawns in white wine, tomato, garlic + chilli

#### CRISPY SOURDOUGH CRUSTED TOFU

Katsu coconut curry sauce, homemade kimchi, sprinkled with puffed  
wild rice

### DESSERTS

#### WARM BANANA CAKE

With candied pecans, golden caramel sauce, crème fraiche  
+ roasted banana

#### THE CHOCOHOLIC'S MOUSSE

Intensely chocolatey, layered with salted caramel,  
topped with chocolate shards

#### ICE CREAM DOUGHNUT SANDWICH

Freshly made brioche doughnut stuffed with *Taywells* ice cream  
sprinkled with marshmallows, chocolate flake + whipped cream

#### BUBBLING AUTUMN BERRY + BRAMLEY APPLE CRUMBLE

Crowned with Madagascan vanilla  
ice cream..... the ultimate comfort food

#### ZINGY LEMON POSSET

Light + fresh with grated lemon zest, spiced blueberries +  
crushed meringue

#### SERIOUSLY BOOZY ROASTED PLUM TRIFLE

Amaretto soaked brioche, black treacle + vanilla cream, plum jelly,  
toasted almonds

#### NIBBLES

##### ROCK OYSTERS

Lemon, tabasco + shallot vinegar  
6x 15.00 / 12x 29.00

##### MIXED OLIVES

Herbs, lemon + garlic 3.95

##### MIXED NUTS

Almonds, cashews + peanuts 3.95

**HOMEMADE FREE-RANGE CRACKLING**  
with charred apple sauce 4.50

##### ARTISAN BREAD BOARD

Whole roasted garlic, oil + vinegar 6.95

##### HOUMOUS

Herb dressing + crisp flatbread crackers 6.50

##### SHELL ON PRAWNS

Lemon Mayo 4.50

#### EXTRA SIDES

##### CHUNKY CHIPS

Crispy, melting + golden  
4.20

##### TENDERSTEM BROCCOLI

Dusted with crushed  
smoked almonds  
4.20

##### BABY GEM

Jerez sherry vinegar  
dressing + shaved  
Manchego cheese  
4.20

##### SKIN-ON FRIES

Traditional French  
pommes frites  
3.95

##### HALF A KENTISH HISPI CABBAGE

Roasted in brown  
butter  
4.00

##### ALLOTMENT CELERIAC

REMOULADE  
Grain mustard,  
mayonnaise, shallot +  
parsley 3.75

All payments to be made as credit/debit  
card **only** + contactless ideally

Due to our cleaning protocols we only  
allow a maximum of 90 minutes per  
table

A 10% service charge is added to all  
tables

Please alert us to any food allergens +  
intolerances

Extra sauces .15p

Menu items subject to change depending  
on availability