



SUNDAY LUNCH MENU

STARTERS

GOATS CHEESE MOUSSE BEETROOT, RED ONION, CHERRY TOMATOES, TOASTED WALNUTS, BALSAMIC GLAZE (M, NUTS)	£10.50
SAUTÉED PRAWNS HARRISA BUTTER, GRILLED BREAD, CHERRY TOMATOES, ROCKET & LIME (CRU, G, M)	£14.50
CITRUS-DILL CURED SALMON BLOOD ORANGE, RADISH, KETA CAVIAR & YUZU-SUMAC DRESSING (F)	£9.50
SOUP OF THE DAY (V) WARM BREAD ROLLS (M, G)	£8.50
CRISPY HAM WITH TRUFFLED CELERIAC NEW SEASON ARTICHOKE, ROSEMARY, HONEY AND LEMON (M, E, G)	£10.50

SMALL PLATES

MARINATED OLIVES (V) (SUL)	£5.00
BREAD BOARD (G,M)	£5.00
DEEP FRIED CHILLI SQUID WITH BLACK GARLIC AIOLI (MO, E, M)	£9.00
ASIAN STYLE BEEF SHORTRIB FERMENTED CHILLI, SESAME-SOY CUCUMBER & CORIANDER (SE, S, M, E, G, F)	£15.50
BAKED CAMEMBERT GARLIC, THYME, SERVED WITH WARM BREAD (M, G)	£12.50

MAINS

ROAST SIRLOIN SEASONAL VEGETABLES, ROAST POTATOES, YORKSHIRE PUDDING, GRAVY(M, E, G)	£25.00
ROAST CHICKEN SEASONAL VEGETABLES, ROAST POTATOES, YORKSHIRE PUDDING, TARRAGON-LEMON, GRAVY(M, E, G)	£22.50
ROAST LOIN OF KENTISH PORK SEASONAL VEGETABLES, ROAST POTATOES, YORKSHIRE PUDDING, BURNT APPLE PUREE, CRACKLING, TARRAGON-LEMON GRAVY (M, E, G)	£23.50
MIXED ROAST PLATTER (CHOICE OF TWO MEATS) SEASONAL VEGETABLES, ROAST POTATOES, YORKSHIRE PUDDING, GRAVY(M, E, G)	£25.00
VEGETABLE NUT ROAST (V) SEASONAL VEGETABLES, ROAST POTATOES, YORKSHIRE PUDDING, GRAVY (E, NUTS, G)	£28.50
SOUTH COAST PAN ROASTED COD ROAST FENNEL, ROAST RED PEPPER SAUCE (F)	£20.00
BULGAR WHEAT RISOTTO (V) WILD MUSHROOM, TRUFFLE OIL AND PARMESAN (G, D)	£25.00
	£18.00

SIDES

ALL SIDES £5.00

CAULIFLOWER CHEESE (M)

ROASTED POTATOES

HISBI CABBAGE WITH ROSEMARY AND GARLIC

JUS (SUL) £2.00

PLEASE LET A MEMBER OF STAFF KNOW OF ANY ALLERGIES OR DIETARY REQUIREMENTS