

SUNDAY MENU

COCKTAILS & MOCKTAILS

Twinkle 12.50, Rhubarb Negroni 12.50

Bloody Mary 10.50, Mango Fiesta 8.50, Seedlip & Pink Grapefruit 8.50

SNACKS 4.00

Garlic marinated olives | Pork crackling & apple sauce | Pickled vegetables

STARTERS

Chilled leek & potato soup, creme fraiche, chives (v)

Hot smoked salmon, pickled apple, sour cream, horseradish

Dressed English asparagus, truffle jam, soft herbs (v)

Confit chicken terrine, white grape chutney, sourdough toast

MAINS

Roast seasonal vegetable wellington, caramelised onion cream

Canterbury Cobble, roast potatoes (v)

Roasted hake, charred purple sprouting broccoli, blood orange dressing

ROASTS

Old spot roast pork belly, baked apple sauce, all the trimmings

Sirloin of aged Ayrshire beef, all the trimmings

Roast free range chicken, all the trimmings

PUDDINGS

Pear & chocolate tart, mascarpone chantilly

Set vanilla cream with raspberry, timut pepper, candied almond

Mango & passion fruit Eton mess

Welsh blue vein cheese 'Blue Pearl', crackers, homemade chutney

2 COURSES 29.50 / 3 COURSES 32.50

Please let us know if you have any food allergies or intolerances. A discretionary 12.5% service charge will be added to your bill.

(v) denotes vegetarian dishes