

SUNDAY MENU

COCKTAILS & MOCKTAILS

French 21 12.50, Rhubarb Negroni 12.50

Bloody Mary 10.50, Cucumber Blush 8.50, Seedlip Fever 9.00

SNACKS 4.00

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

STARTERS

Tomato & pepper Gazpacho, rosemary crouton, chives (v)

Hot smoked salmon, pickled apple, sour cream, horseradish

Smoked mozzarella, heritage tomato, shallot & caper salad (v)

Ham hock & caper terrine, burnt apple & cider chutney, sour dough

MAINS

Roast seasonal vegetable wellington, caramelised onion cream

Canterbury Cobble, roast potatoes (v)

Roasted hake, infused heritage tomatoes, diced cucumber

ROASTS

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

Dry aged Rump of 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