

SUNDAY MENU**NIBBLES**

ARTISAN BREADS	£3.00	MARINATED OLIVES	£6.50	KENTISH SALAMIS	£15.00
		chilli & garlic (GF)		with balsamic onion & cornichon (GF)	

If you would like a sharing flatbread, please ask for the flatbread menu

STARTERS

BROWN CRAB & CHILLI PATÉ	£11.00	RABBIT BON BONS	£10.00
citrus crème fraîche, watercress & dill crostini (GFO)		Jerusalem artichoke purée, bacon and Jake's Cider sauce, endive and chive	
pair with Balfour Brut Rosé 2018 - 125ml £12.00		pair with Springfield Chardonnay 2019 - 175ml £9.00	
BUTTER BEAN & SMOKED HAM	£10.00	TWICE-BAKED ASHMORE	£11.00
HOCK BROTH		CHEDDAR SOUFFLÉ	
parsley dumplings		Estate apple & frisée salad (V)	
pair with Luke's Pinot Noir 2022 - 175ml £11.50		pair with Balfour Blanc de Blancs 2018 - 125ml £12.00	
GRILLED MACKEREL	£10.00	ENGLISH ONION SOUP	£10.00
celeriac and horseradish remoulade, pickled leek, fried leek, sage (GF)		garlic & chervil croute, Winterdale cheese (V* on request)	
pair with Jake's Lager 4.5% - half pint £3.00		pair with Saignée 2018 - 125ml £11.00	

**SUNDAY
ROASTS**

ROAST BELLY OF PORK	£21.00	SIRLOIN OF BEEF	£25.00
estate Russet apple sauce, crackling		served medium rare, horseradish sauce	
pair with Springfield Chardonnay 2019 - 175ml £9.00		pair with Luke's Pinot Noir 2022 - 175ml £11.50	
CHILDREN'S ROAST	Half Price		

All Sunday Roasts are served with roast potatoes, seasonal vegetables, a Yorkshire Pudding and gravy.

MAINS

WILD MUSHROOM & TRUFFLE RAVIOLI	£20.00	SMOKED HADDOCK & LEEK FISHCAKES	£20.00
sautéed oyster mushrooms, ewe's cheese (V)		wilted rainbow chard, watercress and cheddar velouté, mustard and dill sauce	
pair with Mary Rose 2020 - 175ml £11.00		pair with Skye's Chardonnay 2022 - 175ml £9.00	
PUY LENTIL AND ONION GRATIN	£18.00	FISH OR SEAFOOD OF THE DAY	Market Price
cauliflower top, "creamed" peas, kale and pearl onions (GF) (V*)		Seasonal accompaniments	
pair with Luke's Pinot Noir 2022 - 175ml £11.50			

SIDES**£6.00 each**

BUTTERED GREENS (GF) (V)	CAULIFLOWER CHEESE (V)	CREAMED KALE (GF) (V)
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(V) – Vegetarian | (V*) – Vegan | (GF) – Gluten free | (GFO) – Gluten free option available

We kindly ask customers to make their server aware of food allergies or intolerances they may have before ordering. Please note that our kitchen handles various nut products as well as other common allergens. Despite our best diligence, fish may contain bones and game may contain shot.

All wines are 12% ABV. A 10% discretionary service charge will be added to your bill.