

SUNDAY MENU

1 COURSE - 9.95

2 COURSES - 12.95

3 COURSES - 15.95

ALL OUR MEATS ADD - 3.00

EXTRA POTS OR VEGGIES ADD - 1.50

STARTERS

SOUP OF THE DAY GF V

Crusty roll & butter

BUTTERMILK CHICKEN FILLETS

Sweet chilli sauce

CHICKEN LIVER & BACON PATE GF

Toast & chutney

BREADED BRIE

Cranberry sauce

GARLIC CIABATTA

WHITEBAIT & PRAWNS

With tartar sauce

MAINS

ROAST TOPSIDE OF LOCALLY SOURCED BEEF

ROASTED LEG OF KENTISH LAMB

STUDED WITH ROSEMARY

ROAST CHICKEN BREAST, APPLE & HERB STUFFING

ROAST PORK LOIN, APPLE & HERB STUFFING

LEEK, WILD MUSHROOM & NUT WELLINGTON V

All served with crisp fluffy roast potatoes seasonal vegetables,
Homemade Yorkshire pudding & gravy

FRESH EGG PASTA OF THE DAY GF

CHILDRENS ROAST - 5.00

LIGHT BITES

WARM CIABATTA SANDWICHES

WITH ROAST POTS - 6.5

ROAST BEEF & HORSERADISH

PORK & APPLE SAUCE

CHICKEN & STUFFING

BACON DOUBLE CHEESE BURGER - 9.95

& chips

BAKED CAMEMBERT - 7.50

bread GF V

DESSERTS

HOMEMADE CHEESECAKE

STICKY TOFFEE PUDDING

CLASSIC FRUIT CRUMBLE GF

LEMON MERINGUE TART

CHOCOLATE BROWNIE GF

RASPBERRY ETON MESS GF

V - Vegetarian

GF - Gluten Free Available

All our produce is locally sourced where possible, our Local suppliers are Aldington's Butchers & Johnsons Fruiterers
Our meals are cooked fresh to order & during busy periods this could increase waiting times.

If you have any food allergies, please speak to a member of the team.