

**WHILE YOU WAIT.....**

Marinated sweet Sicilian olives	3.50
Freshly baked bread, olive oil, balsamic	2.60
San Daniele 20 month air cured ham	4.00



**Sunday Menu**

**Deli Boards & light bites**

Weald smokery board- smoked chicken, lamb leg, ox tongue, scotch egg, piccalilli, orange & pomegranate salad, bread 14.80

Fish board – Potted shrimps, crevettes, orange & fennel cured sea trout, lemon crème fraiche, anchovies, haddock arancini, Marie Rose sauce, radish & cucumber salad 12.50

Pea & broad bean risotto, parmesan, rocket, truffle oil (V) 10.80

**Starters**

Golden beetroot salad, pine nuts, goat's cheese, aged balsamic vinaigrette (V) 6.20

Seared chicken livers on toast, piquant sauce, salad 5.95

Honey roasted parsnip soup, crusty bread (V) 5.50

Duck leg salad, cucumber, watermelon, spring onion, hoi sin sauce 7.10

Tuna Nicoise salad, new potato, soft boiled egg, French beans, olives dressing 5.95

Seared Black Pearl scallops, cauliflower puree, pancetta crisp, truffle oil 9.95

**Roasts (served from 12:00 – 5:00 or until it's gone)**

Traditional sirloin of English beef, rosemary infused leg of Salt Marsh lamb, English loin of pork & crackling, roast potatoes, Yorkshire pudding & vegetables... Oh, and lashings of gravy!!!

Sirloin of beef 13.50    Leg of lamb 13.00    Roast pork 12.50    Roast platter 14.95

**From the Aga**

Shellfish thermidor, bread & salad 7.95

Pork, fennel & carrots casserole, new potatoes, seasonal vegetables 13.50

**Mains**

Linguine Barigoule, globe artichokes, saffron, tomato & butter emulsion (V) 11.50

Guinea fowl breast, crushed parsley potatoes, spinach, mushroom sauce, truffle oil 14.30

Kentish 28 day matured ribeye, vine tomatoes, flat mushroom, chips 18.95

Kentish 28 day matured prime fillet, rosti potato, French beans, wilted spinach 24.50

add green peppercorn sauce, garlic butter, blue cheese sauce 1.80

Loch Duart salmon, new potato, chorizo & garden pea fricassee, caper & shallot dressing 15.95

Kentish pork tenderloin, sweet potato & apple gratin, salsify, red cabbage, cider & soy jus 14.50

Harvey's beer battered haddock, mushy peas, chips, tartare sauce 12.50

100% prime Kentish beef burger, smoked applewood, bacon, horseradish, coleslaw, chips 12.50

**Sides £3**

Braised red cabbage – Buttered Kentish new potatoes – green leaf salad

Apple, baby spinach & pine nuts salad – Chips – Garlic Bread

## Puddings £6

Bailey's crème brulee & shortbread biscuit

Chocolate fondant, white chocolate & raspberry ice cream

Apple & rhubarb crumble, honeycomb ice cream

Classic lemon tart, lemon sorbet

Sticky toffee pudding, caramel sauce, vanilla ice cream

Selection of Callestick Cornish Farm fruit sorbets

(Lemon, raspberry, pineapple, mango, passion fruit, blackcurrant, champagne), brandy basket

Selection of Callestick Cornish Farm dairy ice-cream

(clotted vanilla, honeycomb, amaretto, chocolate, strawberry, mint chocolate chip, crunchy toffee, white chocolate & raspberry, café espresso, Jamaican rum & raisin ), brandy basket

British & French cheeses £2 per piece, grapes, quince jelly, celery, biscuits,

Wookey Hole Cave Aged Cheddar, Cropwell Bishop Stilton, Brie de Meaux, Selle sur cher (goat cheese)

## Desserts Wine

	125ml	1/2bottle
Seigneurs de Monbazillac-Bordeaux	4.95	14.90
Late Harvest Sauvignon Blanc-Chile	5.50	15.50

## Illy Coffees

Americano coffee – decaffeinated – double espresso	2.50
Café latte – cappuccino – hot chocolate – Floater coffee	3.00
Single espresso	2.10
Amaretto latte, Irish, French, Calypso or Jamaican Coffee	6.25

## Natural teas & infusions from Teapigs

English breakfast – Darjeeling earl grey – Super fruit – Chamomile flowers – Peppermint leaves – Organic silver tips white tea – Green tea – Summer flowers leaves	2.40
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## A little something extra

Portman's fine ruby port (50ml)	£2.90	Macallan 10 years (25ml)	3.60
Taylor's Late Bottled Vintage (50ml)	£3.30	Bunnahabhain 12 years (25ml)	3.70
Taylor's special reserve 10 years (50ml)	£4.90	Talisker 10 years (25ml)	4.30
Janneau Grand Armagnac (25ml)	£3.70	Oban 14 years (25ml)	5.10
Boulard Calvados Pays d'Auge (25ml)	£3.60	Lagavulin 16 years (25ml)	5.10
Glenfiddich 12 years (25ml)	£3.60	Courvoisier V.S (25ml)	2.95
Glenkinchie 10 years (25ml)	£4.10	Rémy Martin VSOP (25ml)	4.30
Laphroaig 10 years (25ml)	£3.70	Hennessy Very Special (25ml)	4.10
Glenmorangie (25ml)	£4.40	Remy Martin XO (25ml)	10.25

General Manager – Alex Tudor

Head Chef – Anil Marwaha

The menu is subject to seasonal availability and may change from day to day.

All the food is freshly cooked; inevitably some waiting can occur during busy periods.

Please relax and enjoy the atmosphere while the chef prepares your food.

All of our produce is traditionally farmed and of the highest quality, we source locally, as much as possible.

Kitchen Mon -Fri 12-3pm & 6-9.30pm Saturday 12-10pm & Sunday 12-9pm

Pub Mon-Sat 11.30am-11pm Sunday 11.30am-10.30pm

Service at your discretion, we are not able to accept gratuities added to a credit card

Game may contain lead shots

