



SUNDAY LUNCH MENU

£26.50 2 COURSES / £32.50 3 COURSES

STARTERS

Woodfire Baked Heritage Beetroot, Kentish Blue Cheese, Honeyed Walnuts
Chicken Liver Parfait, Caramelised Onion Puree, House Pickles, Grilled Docker Sourdough
Sweetcorn Fritter, Crushed Avocado, Mango Salsa, Chilli Jam, Yoghurt

MAINS

*Served with carrots, cauliflower cheese, cabbage, rosemary & garlic roasties,
Yorkshire pudding, red wine gravy*

28 Day Aged Striploin
Whisky Glazed Orchard Farm Ham
Woodfire Baked Butternut Squash, Minted Cucumber Yoghurt, Pomegranate

PUDDINGS

Cherry & Vanilla Cheesecake, Kirsch Sorbet
Profiteroles, Burnt Apple Puree, Salted Caramel
Selection of Taywell's Ice Creams or Sorbets
Kent & East Sussex Cheese, Fig Chutney & Oat Biscuits (*£6 supplement*)

PLEASE LET US KNOW OF ANY FOOD ALLERGIES UPON ORDERING. ALTHOUGH EVERY EFFORT IS MADE TO ACCOMMODATE FOOD ALLERGIES, WE'RE AFRAID WE CANNOT ALWAYS GUARANTEE MEETING YOUR NEEDS. ALL PRICES INCLUDE VAT. A DISCRETIONARY 10% SERVICE CHARGE WILL BE APPLIED TO ALL TABLES OF 6 OR MORE.