



Sunday Roast

2 COURSES FOR £25.95

3 COURSES FOR £31.95

STARTERS

Locally Sourced Baked Mussels

White wine cream, shallots, garlic and a touch of parsley

Kentish Goat's Cheese & Beetroot Salad

Raspberry vinaigrette

Soup of the Day

Toasted malted bloomer

Smoked Chicken & Sundried Tomato Salad

Parmesan & balsamic dressing

Haddock Goujons

Tartare sauce

Warm Sourdough Bread

Salted English butter

SUNDAY ROAST & MAINS

Slow Roasted Meats

Today's selection of slow roasted meats - beef, pork or chicken.

Our Sunday Roast comes with roast potatoes, seasonal vegetables, cauliflower cheese, gravy & Yorkshire pudding

Baked Seabass Fillet

Buttered new potatoes, tenderstem broccoli, creamy caper and parsley sauce

Tomato & Fresh Basil "Orzotto" **V**

Orzo cooked with tomato sauce and fresh basil, garnished with sun-dried tomatoes and parmesan cheese

DESSERTS

Mango Cheesecake

Mango sorbet

Kentish Cheese Platter

Onion chutney, grapes & crackers

Sorbets

Lemon, mango & raspberry

Decadent Dark Chocolate Mousse

Raspberry sorbet

Dairy Ice-Creams

Vanilla, chocolate & strawberry

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. If you are an allergen sufferer, please ask your server for more detailed information. Our recipes are subject to change; therefore, you are advised to check allergen information on every visit.