

Traditional Sunday Lunch

STARTERS

PRESSED HAM HOCK & WINTER VEGETABLE MOSAIC
with Crackling, Piccalilli, Red Onion Marmalade, Sourdough Toast

SMOKED MAKEREL PATE
with Cranberry Jelly, Mustard & Potato Salad

CREAM OF KENTISH POTATO VELOUTE
with Wild Garlic, Smoked Potato and Nettle (ve, gf)

MAIN COURSE

ROAST SIRLOIN OF BEEF
*with Confit Heritage Carrot, Roast Roscoff Onion, Beef Dripping Roast Potatoes,
Yorkshire Pudding and Red Wine Jus*

ROASTED ST GEORGES CHICKEN
*with Confit Heritage Carrot, Roast Roscoff Onion, Beef Dripping Roast Potatoes,
Yorkshire Pudding and Red Wine Jus*

PAN FRIED SOUTH COAST SEABASS
with Jersey Royals, Kentish Asparagus, Pickled Fennel, Chive Beurre Blanc (gf)

CHARGRILLED ZAATAR GLAZED CARROT STEAK
with Spiced Carrot Puree, Feta, Spinach and Sunflower Seed Croquette, Carrot Top Pesto (ve)

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SIDES

Koffman's Parmesan and Truffle Chips (gf) £9

Koffman's Triple Cooked Chips (gf) £6

Koffman's Skinny Fries (gf) £5

Creamed Garlic Spinach (gf) £6

Smoked Applewood Mac and Cheese £9

Glazed Spring Heritage Carrots with Feta and Sunflower Seed Crumble (gf) £6

Sauteed Jersey Royals with Nduja Oil and Crumb (gf) £6

DESSERTS

GREEK HONEY AND ORANGE BLOSSOM CAKE

*Candied Walnuts, Toasted Almonds, Orange Blossom Syrup, Greek Yoghurt Sorbet, Honey and Olive
Oil Filo Crumb*

LEMON AND ELDERFLOWER CHEESECAKE

Lemon Curd, Shortbread Crumb, Meringue Kisses, Elderflower Gel, Lemon Verbena Sorbet (ve, gf)

DARK CHOCOLATE BROWNIE

Salted Caramel Sauce, Dark Chocolate Shavings, Vanilla Ice Cream (ve, gf)

SELECTION OF THREE BRITISH CHEESES | £5 Upgrade

Homemade Chutney & Crackers

Please ask a member of staff for the Seasonal Cheese Menu

Newby' Teas or Fresh Filter Coffee with Petit Fours £8.50

2 Courses £32 | 3 Courses £38

*Please note that all gluten free dishes are made with gluten free ingredients but in a kitchen
that contains gluten*