



SUNDAY LUNCH MENU



OYSTERS - Fresh & Baked

Maldon Rock Oysters served with Shallot Vinegar & Tabasco 3.5 each

Maldon Rock Oysters served with Kombu Oil and Pickled Daikon Radish 3.6 each

Three oysters served baked with herb Butter Rockefeller Style 12

STARTERS



Carrot and Ginger Soup with Homemade Bread and Butter 9

Mushroom Parfait, Pickled Red Onion and Toasted Sourdough 13

Tomato Tart with Pesto Rocket Salad and Goats Cheese 13

Dressed King Prawn Tart, Crispy Prawn and Avocado, Cucumber Salad 16

Peppered Short Rib with Celeriac Puree and Crispy Onions 13

Cured Salmon, Beetroot, Dill and Dressed Leaves 13

New Potatoes with Salmon Roe and Creme Fraiche 12

MAIN COURSES



Roasted Rump of Beef from Dumfries, Scotland, 24

Roast Leg of Kent Lamb 24

Mixed Roast of Lamb and Beef 27

All Of The Above Served With Roast Potatoes, Yorkshire Pudding, Parsnips, Seasonal Vegetables and

Cauliflower Cheese

Pan Roasted Cod, Crushed New Potatoes, Tenderstem Broccoli and Caviar Butter Sauce 25

Glazed Cauliflower Steak with Cauliflower Puree, Crispy Seaweed and Cheese Curds 24

Crab and Chilli Linguine with Creme Fraiche and Chives 20

We Do Not Add Service Charge To Our Bills.

All prices include VAT. Please make us aware of any dietary requirements, allergies or intolerances, we are happy to help and advise.



OUR MENU, YOUR WAY



SIDES

Buttered Greens 6.5

Triple Cooked Chips 6.5

Cauliflower Cheese 6.5

Roast Potatoes 7

