

Sunday Lunch

Starters £6.50

Caramelised cauliflower & white onion soup

Ham hock & wholegrain mustard terrine, Christmas chutney

Pickled prawns & cured Chalk stream trout, brown crab mayo

Stour Valley pigen breast, beetroot & rainbow chard

Baked cambert, tomato relish & toasted focaccia £1.50 supp

Mains £13.00

28 day dry aged roast beef, Yorkshire pudding

Roast leg of Kentish lamb

Roast Kelly Bronze turkey, chestnut stuffing

All the above are served with seasonal vegetables & roast potatoes

'Proper' gammon steak, chips & peas

Local cod, crushed potatoes, tenderstem, shellfish white wine sauce

Slow cooked pork belly, whole grain mustard mash braised red cabbage

Local beer battered fish & chips, mushy pea mayo, tartare sauce

Roast crapaudine beetroot & fennel risotto, parmesan reggiano

Desserts £6.00

Bramley apple & blackberry granola crumble, custard

Honey & vanilla burnt cream, passion fruit sponge, pistachio brittle

White chocolate panna cotta, brandy snap, boozy prunes & chestnuts

Sticky toffee pudding, butterscotch sauce

Lemon curd & yuzu cheesecake, poppy seed ice cream

Choice of 3 scoops of homemade ice creams & sorbets

Vanilla, malted chocolate, clementine, lemon curd ice-creams

Pineapple, passionfruit, banana or blueberry sorbets

Selection of 3 British cheeses & oatcakes £7.95

Teas & Coffees

Coffee £2.50

Espresso £2.10

Pluckley Tea £1.80

Fruit/Herbal Tea £1.80

Hot Chocolate £2.85

Allergies or intolerances must be discussed with the team at time of ordering. All prices are including VAT at the current rate.

We are able to offer small portions of the roasts for little people and some of the starters, mains & desserts – please speak to the team for clarification.