

STARTER MENU

NIBBLING POTS

Olives & Sundried Tomatoes (VG/GF) £7

Pigs in Blankets £8

Served with aioli

Halloumi Fries (V/GF) £7

Served with sweet chilli sauce

Rosemary Salted Chips (V/GF Can be served VG) £5

Served with aioli

Parmesan & Truffle Oil Chips (GF) £6

Served with aioli

STARTERS

Hummus (V Can be served VG/GF) £7

Served with chargrilled flatbread

Today's Soup (Can be served V/VG/GF) £8

Served with oven baked bread

Today's Terrine or Pate (Can be served GF) £8

Served with baby pickles, chutney & warm bread

Pan Fried Scallops (GF) £11

Served with cauliflower puree, black pudding & green apple

SHARERS

Mexican Nachos (V/GF) £11

With tomato salsa, guacamole, sour cream, peppers, jalapenos & melted cheddar cheese

Mediterranean Bread Dipping Board (Can be served V/VG/GF)

Small £9 **Large** £13

Served with hummus, aioli, marmite butter, infused Kentish extra virgin rapeseed oil & balsamic vinegar

Antipasti (Can be served V/GF) £16

Italian Cured Meats, Hummus & Buffalo Mozzarella

Served with stuffed olives, sundried tomatoes, feta stuffed peppadews, aioli & garlic buttered flatbread

CHILDRENS MENU

Fish Fingers & Chips £8

Served with mayonnaise

Sausage & Mash (Can be made V/VG) £8

Served with veg & gravy boat

Pigs in Blankets & Chips £8

Served with tomato sauce

Sunday Roast Lunch (can be made V/VG/GF) £9 Mixed £10

Choose from **Chicken, Beef, Gammon, Lamb or Nut-Roast**

Served with roast potatoes, Yorkshire pudding, vegetables, cauliflower cheese & gravy boat

ALLERGY & INTOLERANCE INFORMATION

V- VEGETARIAN/ VG-VEGAN/ GF-GLUTEN FREE

Be advised that all gluten free (GF) dishes are made in a kitchen where we cook with ingredients containing gluten. Every care is taken to prevent allergen cross contamination, but due to the size of the kitchen all dishes may contain traces of allergens. With this in mind we cannot cater for people with life threatening allergies.

All gluten free fried foods are cooked in a separate fryer. All our cheese is suitable for vegetarians with the exception of Parmesan, Gorgonzola & Roquefort. All dishes are seasoned & salads will have dressing. We decorate dishes with nuts & cook dishes containing nuts in all parts of the kitchen & cannot guarantee that there will not be traces of nuts in our food. Be aware that all ingredients may not be stated in dish descriptions, so if you have any allergies please check with a member of staff before ordering. Please note that our dishes may contain one or more of the following allergens: Gluten, Nuts, Fish, Crustaceans, Molluscs, Sesame Seeds, Eggs, Milk, Soya, Celery, Mustard, Lupin, Peanuts, Sulphur Dioxide.

SUNDAY LUNCH

We serve a traditional Sunday roast, means quality meat from the local butcher, homemade Yorkshire pudding served with every meat, fruity stuffing, a good selection of vegetables with cauliflower cheese being a must, tasty roast potatoes cooked in meat juices & rosemary from our garden, finished with our chef's gravy. Of course, the plate should be heaped with all of the above to give that full Sunday afternoon feeling, Enjoy!

Oregano Roasted Chicken Breast

Thyme Roasted Rump of Beef

Rosemary Roasted Leg of Lamb

Honey & Mustard Glazed Roast Gammon

Vegetarian Parsnip & Cashew Nut Roast (V)

Please be aware our Yorkshire puddings are cooked with eggs, cauliflower served with sauce, vegetables are cooked with butter & roast potatoes are cooked with a marmite, rosemary & rapeseed oil coating.

Please advise your waitress if this is not suitable for your dietary requirements

Vegan Parsnip & Cashew Nut Roast (VG)

Please be advised that we do not serve Yorkshire puddings with a vegan roast, cauliflower served without sauce, vegetables are cooked without butter, & roast potatoes are cooked with a marmite, rosemary & rapeseed oil coating.

Please advise your waitress if this is not suitable for your dietary requirements

Gluten Free Roast (GF)

We offer roast lunches using gluten free ingredients but be aware they are made in a kitchen where we cook with normal gluten rich ingredients. We do not serve Yorkshire pudding with this roast, stuffing is made with gluten free bread and cauliflower cheese is made with gluten free flour.

Please advise your waitress if this is not suitable for your dietary requirements

Senior £12 **Medium** £16 **Large** £18

Mixed Beef, Lamb & Gammon Roast

Senior £13 **Medium** £17 **Large** £19