

Sunday Lunch (Sample Menu)

Starters

Bone marrow & shallot fondue

chicken crackling / smoked eel / pickled cockles / spent grain 12.5

"Not another heritage carrot?"

tamarind / dukka / cashew / ginger (GF, V) 9

Hand dived Rye Bay scallop

chicken wing / hazelnut / grape / chicken gravy 2.0 (GF) 18

Raw beef & Masthouse whisky

40 day aged beef fillet / egg yolk / apple / chop house potato 11.5

Mains

Striploin of beef

beef fat bearnaise / Yorkshire pudding / roast potatoes / seasonal vegetables 25

Slow roasted loin of pork

apple sauce / roast potatoes / seasonal vegetables 23

Butternut squash and truffle wellington

roast potatoes / spinach / seasonal vegetables (VG) 24

Catch of the day

garlic / parsley / caper / beurre noisette / jersey royals (GF) market price

Sides

Yorkshire pudding (V) 2

Kentish runner beans / almond / chili, shallot & garlic (GF, VG) 5

Triple cooked chips (VG, GF) 6

Skin on fries (GF, V) 4

Desserts

Mango & miso mousse

honeycomb / caramelised white chocolate (GF) 9

Lemon Posset

sesame / passionfruit / white chocolate 8

Dark chocolate & sea salt torte

maldon / burnt orange/ tuille (VG) 9

Strawberry & elderflower tart

basil & lime curd / dockyard gin 9

Cheese

Ashmore cheddar / Tunworth / Kentish blue/ Golden Cross goats cheese

quince paste / rhubarb chutney / fennel seed crackers 15

Food Allergies and intolerances – please speak to one of our front of house team when ordering.

A discretionary service charge of 12.5% will be added to your bill.

All indicated prices are inclusive VAT