

Festive Lunch

Friday & Saturday menu

£42pp, includes a glass of Festive cheer

For the Table

Warm bread roll, thyme butter & smoked sea salt **gf* vg***

Starters

Chestnut mushroom soup, tarragon oil, parsnip crisps **gf vg**

Pressed game terrine, pickled blackberries, orchard apple chutney **gf**

Smoked salmon rillettes, dill mayonnaise, sourdough toast **gf***

Mains

Sage & rosemary slow-roasted turkey roll, confit leg & apricot stuffing, thyme-roasted potatoes, maple-glazed carrots, wilted Brussel sprouts, hearty gravy **gf**

Baked Puy lentil & root vegetable cottage pie, thyme-roasted potatoes, maple-glazed carrots, wilted Brussel sprouts, port wine jus **vg gf**

Poached fillet of smoked haddock, braised leeks, potato rösti, Ashmore Cheddar sauce

Desserts

Espresso Martini brownie, dark chocolate sauce, vanilla ice cream **v gf**

Stewed Kent plums & rose wine crumble, cinnamon custard **gf vg**

Cranberry Bakewell tart, clotted cream **v**



v-vegetarian vg-vegan gf-gluten free * available upon request

Please speak to your server prior to ordering if you have any additional dietary requirements or allergies

Festive Sunday Lunch

Two courses 34 | Three courses 39

For the table

Rosemary & garlic focaccia, sea salt butter **v gf*** 5

Queen olives, citrus oil **vg gf** 5

Salt & vinegar parsnip crisps **vg gf** 4

Starters

Chestnut mushroom soup, tarragon oil, parsnip crisps **gf vg**

Pressed game terrine, pickled blackberries, orchard apple chutney **gf**

Smoked salmon rillettes, dill mayonnaise, sourdough toast **gf***

Breaded Kentish Brie, spiced plum sauce **v**

Mains

Roast sirloin of beef, thyme roasted potatoes, maple glazed carrots, wilted Brussels sprouts, Yorkshire pudding, hearty gravy **gf***

Roast Bronze turkey, confit leg & apricot stuffing, pig in blanket, thyme roasted potatoes, maple glazed carrots, wilted Brussels sprouts, Yorkshire pudding, hearty gravy **gf***

Baked Puy lentil & root vegetable cottage pie, thyme roasted potatoes, maple glazed carrots, wilted Brussels sprouts, Yorkshire pudding, port wine jus **vg gf**

Poached fillet of smoked haddock, braised leeks, potato rösti, Ashmore cheddar sauce

Desserts

Espresso Martini brownie, dark chocolate sauce, vanilla ice cream **v gf**

Stewed Kent plums & rose wine crumble, cinnamon custard **gf vg**

Glazed pineapple in a mulled wine syrup, toasted coconut, coconut sorbet **vg gf**

Cranberry Bakewell tart, clotted cream **v**

Certified



Corporation

v-vegetarian vg-vegan gf-gluten free * available upon request

Please speak to your server prior to ordering if you have any additional dietary requirements or allergies

Festive Children's Menu

2 courses for 9.95

3 courses for 12.95

Starters

Garlic & cheese ciabatta **gf* v***

Chestnut mushroom soup **vg**

Salt & vinegar parsnip crisps **vg gf**

Mains

Pasta with pesto or tomato & herb sauce **v**

Sausage, mash, peas and gravy **gf***

Chicken goujons, chips, beans

Sundays only

Roast beef or turkey with all the smaller trimmings **gf***

Desserts

Selection of ice creams **gf vg***

Chocolate brownie with vanilla ice cream **v**

Cranberry Bakewell tart, clotted cream **v**

v-vegetarian vg-vegan gf-gluten free * available upon request

Please speak to your server prior to ordering if you have any additional dietary requirements or allergies