

SUNDAY LUNCH MENU

£30.00 for Three Courses

STARTERS

Creamed Sweetcorn Soup, Smoked Haddock & Soft Boiled Quail's Eggs Marinated Squash, Chilli, Lebneh, Toasted Seeded Dockers Rye Gratinated Courgettes, Lord of the Hundreds Cheese, Heritage Tomatoes

MAIN COURSES

Fried Fillets of Plaice, Braised Lettuce and Peas
21 Day Aged Roast Sirloin of Beef with Yorkshire Pudding
Free Range Roast Chicken, Liver Stuffing
- or best of both -

All Roasts are served with Duck Fat Roasties, Savoy Cabbage, Cauliflower Cheese & Carrots

PUDDINGS

Caramel Chocolate & Strawberry Cheesecake
Apple & Blackberry Crumble with Custard
Kent and Sussex Cheese Board with PX Raisins and Oatcakes
(£4.00 supplement)

A discretionary gratuity of 12.5% will be added to your bill. All prices include VAT