



Est 1395

SUNDAY LUNCH MENU

As we only use fresh and seasonal ingredients,
this menu might change according to availability.

Sunday Lunch Menu is served from 12noon until 8pm.

The [Private Dining Room](#) is available for up to 12 guests with no extra charge.

STARTER

£7.50

The Bull Oak Smoked Salmon, Groombridge Farm asparagus, pickled fennel, beetroot

Crispy Pork Jowl, mushroom ketchup, pickles, shimeji mushrooms

White Onion Soup, English truffle oil, crispy shallots

Pea & Ham Veloute, picalilli

MAIN COURSE

English "Risotto"

Butternut squash, Driftwood goats cheese, crushed nuts £15

Roasted Fillet of Cod

Parsley sauce, new potatoes, heritage carrots £17

Four Options of Traditional Roast all served with vegetables, homemade gravy, roast potatoes and Yorkshire pudding

Hartley Bottom slow roast shoulder of lamb £18

Chart Farm rump of beef £18

Chart Farm pork belly £18

Harvel House chicken breast, apricot stuffing £17

DESSERT

£7.50

Chocolate Nemesis cake, white peach sorbet

Plum and apple crumble, vanilla ice cream

Pistachio crème brulee

CHEESE PLATE

£11.95

Artisan cheese selection, five different varieties with biscuits, celery and chutney

