

Mother's Day

SUNDAY 30TH MARCH

3 courses 12pm-6.30pm £38pp

3 courses 6.30pm-8.30pm £33pp

Children (12 and under) £21

£20 deposit per adult and £10 deposit per child required at booking stage.

NIBBLES

Wood-fired flatbread - Garlic & rosemary (VG) 7 • Halloumi, mozzarella & pomegranate molasses 7.5

Freshly baked bread, olive oil, balsamic (VG) 4.75 • Chilli & lime nuts (VG) 3.75

Pea & mint hummus & flatbread (VG) 4.95 • Sweet Sicilian olives (GF, VG) 5

STARTERS

Spring pea, leek & wild garlic soup, freshly baked bread (GF, VG)

King prawn burrito bowl, avocado, Jasmine rice, red onion, tomato, corn, black beans, coriander & pineapple salsa*

Panko breaded brie, apple & rhubarb chutney, wild garlic & radish (V)

Halloumi & heritage beetroot salad, rocket, crispy broad beans, mint & lemon dressing (V, VGA)*

Spicy spring lamb meatballs, sumac yoghurt, herb & tomato

Hot smoked salmon Caesar salad, baby gem, croutons, anchovies, Twineham parmesan*

Chicken, ham hock terrine & gherkin terrine, red onion chutney, crusty bread

Main course size available for dishes displaying *

TRADITIONAL ROASTS

All served with roast potatoes, Yorkshire pudding, seasonal vegetables & gravy

Sirloin of beef | Half chicken | Roast platter | Plant-based roast "beef", roast potatoes, seasonal vegetables & gravy (VG)

MAINS & PIZZAS

35-day matured ribeye steak, potato gratin, wild mushroom & tarragon, black truffle sauce (GF) - £6 supplement

Spicy lamb kofta kebab, skin-on fries, garlic flatbread, tzatziki, pickled chilli, tomato, onion & herb salad

Pea & broad bean ravioli, parmesan, spinach & radish salad, wild garlic pesto (V, VGA)

Rye Bay seabass fillet, Jersey Royals, purple sprouting broccoli, butter & herb sauce (GF)

Moroccan vegetable tagine, cauliflower, chickpea, pomegranate couscous, pickled shallots, chermoula sauce (VG)

Quattro Stagioni pizza, Kentish ham, artichokes, mushrooms, olives, mozzarella, plum tomato sauce, basil

Cajun catch pizza, King prawns, anchovies, mozzarella, avocado, sweetcorn, jalapeno, coriander

Prosciutto & funghi pizza, prosciutto, wild mushroom, mozzarella, plum tomato sauce, parmesan, truffle oil

"Hog Roast" pizza, pulled pork, sausage, apple sauce, spring slaw, mozzarella cheese, plum tomato sauce, oregano

PUDDINGS & CHEESE

Vanilla crème brûlée, lemon shortbread (GF)

Kentish apple & rhubarb crumble, sea salted caramel & rhubarb ice cream

Classic French lemon tart, elderflower sorbet

Salted caramel brownie, amaretti & cherry ice cream

Sticky toffee pudding, clotted cream & vanilla ice cream (VGA)

Callestick Farm ice cream - Strawberry, clotted cream vanilla, chocolate, honeycomb, salted caramel & rhubarb, amaretti & cherry

Callestick Farm Sorbet - lemon, raspberry, mango, blood orange, elderflower

Selection of vegan ice creams, strawberry, chocolate, vanilla bean

Kentish and Sussex cheeses, grapes, quince jelly, celery & biscuits

Bowyers Brie, Canterbury Ashmore cheddar, Staplehurst blue - £3 supplement

Despite our best efforts, due to the nature of our kitchen we are unable to guarantee that our dishes are free from any allergen.

Before you order, please inform a member of staff if you have a food allergy or intolerance.

GF - gluten free | GFA - gluten free available | VG - vegan | VGA - vegan option available | V - vegetarian