

# SUNDAY 15TH JUNE

2 courses 12pm-9pm £30pp / 3 courses 12pm-9pm £37pp All Dads will receive a FREE tour & tasting for 1 at Wildshark Vineyard!\*

£20 deposit per adult and £10 deposit per child required at booking stage. \*Pre-booked tables only

## NIBBLES

Wood-fired flatbread - Garlic & rosemary (VG) 7.5 / Mozzarella & spicy nduja 8.5 Freshly baked bread, olive oil, balsamic (VG) 4.75 • Chilli & lime nuts (VG) 3.75 Harissa hummus & flatbread (VG) 4.95 • Sweet Sicilian olives (GF,VG) 5

### STARTERS

Plum tomato & basil soup, freshly baked bread (GFA,VG) Grilled shell-on Tiger prawns, chilli garlic butter, fennel, mango & coriander salad \* (£3 supplement for starter / £6 supplement for main course) Loaded spicy hummus, heritage tomato salad, barrel-aged feta, Kalamata olives (V,VGA,GF) \* Chicken & ham hock terrine, apricot chutney, crusty bread (GFA) Kentish asparagus & burrata cheese, salsa verde (V) Korean meaty pork ribs, Asian slaw, sesame seeds, kimchi mayo Hot smoked salmon & avocado salad, baby gem, pickled beetroot, dill & Dijon mustard dressing (GF)\* Main course size available for dishes displaying \*

## TRADITIONAL ROASTS

All served with roast potatoes, Yorkshire pudding, seasonal vegetables & gravy Sirloin of beef | Sussex White pork belly | Roast platter | Plant-based roast "beef", roast potatoes, seasonal vegetables & gravy (VG)

# MAINS & PIZZAS

Romney Marsh lamb rump, potato gratin, Kentish asparagus, aged balsamic & shallot sauce (GF) - £6 supplement Chicken souvlaki kebab, tzatziki, skin-on fries, pickled chilli, Kalamata olives, feta, red onion & oregano salad Double smashed beef burger, prime minced beef, pulled pork, cheddar, pickled jalapeno, chips, summer slaw Sultan Demands pizza, spicy lamb kofta, chilli, sumac yoghurt, mozzarella, Kalamata olives, red onion & herbs (GFA) Stir-fried King prawn linguine, rocket, garlic, chilli, coriander, cherry tomato & lime 80z flat iron steak, skin-on fries, garlic butter, watercress salad (served medium rare) (GF) Buffalo chicken pizza, buffalo chicken, spicy nduja, mozzarella, roquito peppers, ranch dressing, celery Rogan Josh curry, cauliflower, coconut raita, pilaf rice, mango chutney, garlic & coriander naan bread (VG) Quattro Stagioni pizza, Kentish ham, artichokes, mushrooms, olives, mozzarella, plum tomato sauce, basil (GFA) Rye Bay sea bass fillet, Jersey Royal's, broccoli, samphire, meuniere orange sauce (GF) Proscuitto & buffalo mozzarella pizza, parmesan, rocket, cherry tomato, basil (GFA)

### **PUDDINGS & CHEESE**

Knickerbocker glory, Kentish berries, vanilla ice cream, mango coulis (GF) Chocolate fudge cake, white chocolate & raspberry ice cream Kentish apple & strawberry crumble, amaretti & cherry ice cream Biscoff cheesecake, elderflower sorbet (VG)

Sticky toffee pudding, clotted cream & vanilla ice cream

Callestick Farm ice cream - Strawberry, clotted cream vanilla, chocolate, amaretti & cherry, white chocolate & raspberry Callestick Farm Sorbet - lemon, raspberry, mango, elderflower Selection of vegan ice creams, raspberry, 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