



Before we Begin

Docker's Organic Sourdough Bread v 4,50
canterbury cowslip butter

Kentish Meat Sharing Board 16,00
docker's sourdough, scotch egg, pickles

Marinated Olives VG | GF 4,00

Roasted Carrot Houmous VG | GF 4,50
house dukkah, vegetable sticks

Mixed Fried Fish 5,50
garlic mayonnaise

House Roasted Mixed Nuts VG | GF 3,50

Sunday Lunch Menu

2 courses - 18,00 ♦ 3 courses - 23,00
child portions (aged 12 and under) - 15,00 for 3 courses

Starters

Roasted Beets & Grilled Sussex Halloumi Salad v | GF
watercress, toasted hazelnuts

Folkestone Trawler's Fish Soup
docker's sourdough croutons, rouille

Folkestone Crab Stuffed Tomato GF
gazpacho, basil oil

Spring Pea Tortelloni & Twineham Grange Cheese v
sage butter sauce - also available as a main course

Mains

Roast Topside of Dry-Aged Sussex Beef with Yorkshire Pudding

Roast Rolled Belly of Orchard Farm Pork with Apple Puree GF

Roast Kentish Ranger Chicken with Sage & Onion Stuffing

Sussex Goats Cheese, Spinach & Red Pepper Börek v
green beans and shallots

Pan-fried Loin of Folkestone Cod with Mussels GF
sautéed potatoes, kentish asparagus, parsley butter

all roasts are served with traditional roast potatoes and vegetables

Extra Portions

YORKSHIRE PUDDING - 1,50 each

ROAST POTATOES | MIXED ROAST VEGETABLES | BREADED MUSHROOMS & TRUFFLE BUTTER | HOUSE SALAD
3,50 each

Puddings

Bread & Butter Pudding v
chilled orange custard

Dark Chocolate & Peanut Delice v
taywell kentish cobnut ice cream

Taywell Kentish Ice Creams & Sorbets v | GF
please ask for today's flavours
sorbets are dairy-free and vegan-friendly

Fine Artisan Cheese from Kent v
ASHMORE | KENTISH BLUE | CANTERBURY CHAUCER
biscuits, grapes, celery, fruit chutney
3,50 supplement

v = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE

A discretionary 10% gratuity will be added to your bill which is paid directly to our staff.
Please allow at least 30 minutes for your meal. Some items may contain allergens, please ask to speak to a manager for more information.