



NIBBLES & APPETISERS

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

'Kickshaw' Baked Pastry Parcels 5,50
filled with kentish ranger chicken and peas

Marinated Olives VG | GF 3,90

Roast Vegetable & Chickpea Pâté VG 4,50
grilled docker surdough

Pan Tomaca VG 4,50
grilled docker sourdough brushed with tomato

House Roasted Mixed Nuts VG | GF 2,90

SUNDAY LUNCH MENU

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

STARTERS

Salt-Baked Candied Beetroot & Ellie's Goats Curds V | GF
tarragon salad, pomegranate, citrus oil

Pumpkin, Bean, Tomato & Corn Soup VG | GF
house cornbread

Kentish Ranger Chicken, Leek & Mushroom Terrine
docker's sourdough crisp, mushroom compote

House-Cured Salmon GF
pickled green tomato, horseradish cream

MAINS

Roast Topside of Dry-Aged Sussex Beef with Yorkshire Pudding

Roast Kentish Ranger Chicken with Sage & Onion Stuffing

Spiced Chickpea Pancake VG | GF
chard and chickpea stew, coriander and courgette puree

Salmon Fishcake
poached free range hens egg, wilted spinach, sorrel cream sauce

all roasts are served with traditional roast potatoes and vegetables

EXTRA PORTIONS

YORKSHIRE PUDDING - 1,50 each
ROAST POTATOES | MIXED ROAST VEGETABLES | MUSHROOMS & TALLEGIO | HOUSE SIDE SALAD
3,50 each

PUDDINGS

Gooseberry Pavlova v
meringue, gooseberry compote, chantilly cream

Chocolate Nemesis V | GF
berry compote, taywell clotted cream ice cream

Taywell Kentish Ice Creams & Sorbets V | VG | 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.