



SAMPLE Sunday Lunch Menu

Served from 12 noon, last sitting is 6.00pm

Dockyard G&T **6.2** Barnsole Bubbles **10** Dockyard Damson Negroni **10**
Marinated gordal olives **4.5** Bread & butter for the table **3**

Starters

Spiced potato hash, apple chutney & tahini sauce (Ve) **8**
Chargrilled tenderstem broccoli, green pea hummus, salsa verde & almond (V) **8.5**
Soy & ginger cured salmon, pickled cockles, lotus root, wasabi & sesame **10**
Mussels in Kentish Pip cider, garlic & cream with Wild Bread sourdough **9/17**
Cured meats, gordal olives, focaccia, manchego & smoked chickpea puree **11.5 / 22**
Chicken & tarragon terrine, honey mustard hock bonbon, tarragon emulsion **10**

Mains

Pea & mint risotto, pickled shallot, goats cheese & puffed wild rice (V) **19**
Baked chalk stream trout, soft herb risotto, smoked mussels & monks beard **22**
Roast sirloin of beef with all the trimmings **26**
Roast supreme of chicken with all the trimmings **22**
Roast pork belly with all the trimmings **25**

Pudding & Cheese

Coconut & green cardamom rice pudding, muscovado & kaffir lime (Ve) **8**
Raspberry & pistachio frangipane tart, caramelised white chocolate ice cream (v) **9.5**
Strawberry & buttermilk panna cotta, shortbread, strawberry sorbet **9.5**
Gianduja chocolate delice, dulce de leche, hazelnut & kahlua ice cream **10**
Ice creams & sorbets by the scoop **2**
Selection of artisan cheeses, red onion chutney & crackers **12**
Selection of artisan cheeses, sharing board **10 pp** (min. 2 persons)

- Please notify a member of staff of any allergen and dietary requirements
- A discretionary 12.5% service charge will be added to your bill