

## **SUNDAY MENU**

SMALL PLATES		
MIXED OLIVES 4.5		
SEASONAL FOCACCIA served with butter & b	alsamic oil 6.5	
SAUSAGE & BLACK PUDDING SCOTCH EGG	served with tomato chutney	6.5
MACKERAL PATÉ (GFa)with sourdough	6.5	
RED PEPPER & CORIANDAR HOUMOUS (Ve/	/GFa) with flatbread 6	
PAN SEARED PADRON PEPPERS (Ve/GF)	6.5	
BITTERBALLEN pulled gammon and cheese c	roquettes with apple puree 7	
CHEESEBOARD (GFa) trio of cheeses with chu	utney, crackers, olives and cornich	ons 9
BOWL OF MINI YORKIES served with gravy	4.5	

## **SUNDAY ROASTS**

All our roasts are served with thyme roast potatoes, greens, herb roasted carrots, parsnips, braised red cabbage, gravy and Yorkshire pudding\*

KENTISH TOPSIDE OF BEEF 18
FREE RANGE HALF-CHICKEN 16.5
PORK BELLY 17
BEETROOT WELLINGTON 15

CAULIFLOWER CHEESE 4

## **MAINS**

CURIOUS BATTERED FISH & CHIPS choice of garden or homemade mushy peas, tartare 16.5

SAUSAGE & MASH (Va/GFa) Curious Apple sausage and buttered mash, peas 14

POTATO AND CHICKPEA CURRY (Ve/GF) with basmati rice 12.5