

POWDER & MAGAZINE KITCHEN

Sunday Menu

Two Courses £21.00

Three Courses £26.00

STARTERS

Roasted Red Pepper & Tomato Soup, Fresh Bread

Torn Buffalo Mozzarella, watercress, peas, mint pesto (v)

Trio Of Salmon Ballontine, char-grilled baby gem, caper berries, watercress emulsion

Plantation Farm, Ham hock Pressing, confit bramley apple, baby onion relish, toasted loaf

TO FINISH

Balsamic Strawberries, champagne sorbet, Whitstable Bay rock, basil coulis

Sticky Date Pudding, whiskey sauce, vanilla ice-cream

Affogato, Vanilla Ice Cream , Espresso & Amaretto Biscuits

Selection of Cheese, Crackers, Celery & Chutney
(£4 Supplement)

THE MAIN EVENT

Cattleman's Roast Sirloin of Beef

Roast Sussex Pork Belly with Apple sauce

Roast Rosemary Chicken

Nut Roast (V)

All of the above are served with garlic & rosemary roasted potatoes, honey glazed carrots & parsnips, sautéed savoy cabbage, cauliflower cheese, Yorkshire pudding & gravy.

Beef & Bone Marrow Burger

served on a brioche bun, melted cheddar & French fries

Kent Blush Tomato Risotto, grilled baby marrow, feta cheese, nettle oil (v)

Kids roast dinner are available. For our full kids menu please ask your server.