NO. 1
WHITSTABLE

Sunday Roast

While you wait

Garlic & chilli marinated olives GF VG – 5

Homemade focaccia, seasonal whipped butter – 5

Two Maldon oysters, shallot & raspberry dressing - 6

Starters

Foraged wild mushrooms, tempura enoki, mushroom emulsion – 11

Buttermilk fried cod collar, buffalo hot sauce, salsa rojo – 14

Beef tartare, shallots, capers, chives, cured egg yolk, garlic focaccia – 16

Merguez sausage, apricot jam, bean puree, pistachio - 14

Moules mariniere, homemade focaccia - 14

Mains

Breaded skate wing, buttered samphire, warm caper cream – 18

(All roasts are served with roast potatoes, buttered greens, roast carrot, Yorkshire puddings)

Roast aged sirloin of beef – 24

Romney Salt Marsh leg of lamb – 26

Pan fried chicken supreme – 20

Slow cooked gammon for two – 20 per person

Mushroom & Spinach wellington (V) – 18

Mixed roast *(chicken, beef & lamb)* – 29

Children's roast – 14 *(chicken, beef, lamb or Mushroom)*

Sides

Giant pigs in blankets – 5 - Cauliflower cheese – 6 - Mixed vegetables – 5 –

Sage, pork & onion stuffing – 5 - Roast potatoes – 5 - Yorkie – 1.5

Please let our server know of any allergy or intolerance requirements before ordering as all known allergies are present in our kitchen. Service charge is not included in your final bill & left to your discretion, our servers & chefs get 100% of service charge. Please leave us a review on TripAdvisor or Google.