

SUNDAY MENU

SMALL PLATES

Black pepper calamari, <i>siracha mayo</i>	8
Crispy whitebait, <i>devilled tartare</i>	7.5
House baked bread, <i>garlic & herb whipped butter</i>	6.5
Marinated olives, <i>feta, parsley</i>	6
Baked Camembert to share, <i>smoked honey, Cumberland chutney, toasted artisanal bread</i>	12.5
Red wine glazed chorizo, <i>Worcester sauce</i>	7.5
Pork & sour apple bonbon, <i>watercress, mustard</i>	8

STARTERS

Caramelised onion soup, <i>gruyère croûte, Marmite, onion ash</i>	7
Wild mushroom & ricotta tortelloni, <i>tarragon butter, pine nut gremolata</i>	9
Pulled ham hock & quince terrine, <i>piccalilli gel, crostini</i>	8.5
Korean fried chicken wings, <i>sesame, blue cheese dressing, green onions</i>	8
Pan-seared scallops, <i>burnt apple purée, veal sauce, scratchings, pickled apple</i>	12

MAINS

Double cheeseburger, <i>brioche, Pepper Jack, red onion, bacon jam, mayo, fries, chicken salt</i>	17
Jake's IPA beer battered fish & chips, <i>mushy pea purée, tartare sauce, smoked salt</i>	17
Moules Mariniere, <i>shallots, garlic, white wine cream, fries, toasted bread</i>	17
Beetroot gnocchi, <i>crispy garlic, kale, walnut & sage butter, broccoli (v)</i>	18.5
Pan-roasted hake, <i>chorizo oil crumb, Berrichon potatoes, rainbow chard, pea fricassee</i>	22

ROASTS

All served with roast potatoes, honey-glazed carrots & parsnips, seasonal greens, Yorkshire puddings, jus

28-day dry aged rolled rump of beef, <i>creamed horseradish</i>	19
Rosemary studded leg of lamb, <i>mint sauce</i>	19
Treacle glazed loin of pork, <i>apple sauce</i>	17
Lentil & cranberry nut roast, <i>redcurrant sauce</i>	17
Children's roast	half price

SIDES

Fries, <i>chicken salt</i>	5	Cauliflower cheese	5
Garlic & rosemary roast potatoes	5	Yorkshire puddings	2
Pigs in blankets	5.5	Seasonal vegetables	5

www.thegoudhurstinn.com

*If you suffer from allergies please let a member of staff know before ordering. We offer gluten-free and vegan options.
A discretionary service charge of 10% will be added to your bill.*