



SUNDAY MENU

SMALL PLATES

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

STARTERS

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

MAINS

Double cheeseburger, brioche, Pepper Jack, red onion, bacon jam, mayo, fries, chicken salt	17
Jake's IPA beer battered fish & chips, mushy pea purée, tartare sauce, smoked salt	17
Moules Mariniere, shallots, garlic, white wine cream, fries, toasted bread	17
Beetroot gnocchi, crispy garlic, kale, walnut & sage butter, broccoli (v)	18.5
Pan-roasted stone bass, samphire, mussels, new potato, madras butter	22

ROASTS

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

28-day dry aged rolled rump of beef, creamed horseradish	19
Rosemary studded leg of lamb, mint sauce	19
Treacle glazed loin of pork, apple sauce	17
Lentil & cranberry nut roast, redcurrant sauce	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.