

SUNDAY DONE THE WAY IT SHOULD BE

TO START

Pan seared scallops	£14.00
<i>Cauliflower purée, charred Romanesco broccoli</i>	
French onion soup (v)	£9.00
<i>Grilled cheese sandwich</i>	
Pan-seared pigeon breast	£9.00
<i>Balsamic beetroot purée, pickled radish</i>	
Chicken liver parfait	£8.00
<i>Toasted crostini, Kentish plum chutney</i>	
Chickpea, 'chorizo' & red pepper ragù (ve)	£8.00
<i>Toasted sourdough, add poached egg for £1.00</i>	

FOR MAINS

Double cheeseburger	£17.00
<i>Two 4oz patties, brioche bun, baby gem, gherkin, tomato relish, fries</i>	
King oyster mushroom kiev (ve)	£18.00
<i>Roast potatoes, braised red cabbage, roasted vine tomato</i>	
Balfour fish & chips	£17.00
<i>Mushy peas, pickled onion, curry sauce, triple-cooked chips</i>	

A LITTLE EXTRA

Pigs in blankets	£5.00
Carrot & swede mash	£5.00
Roast potatoes	£5.00
Braised red cabbage	£5.00

SUNDAY BEST: OUR ROASTS

Served with family-style accompaniments, the way they should be. Kentish Blue cauliflower cheese, braised red cabbage, buttered greens, carrot & swede mash, honey-roast carrots, duck fat roast potatoes, Yorkshire pudding & lashings of gravy.

40-day aged English sirloin, onion ketchup	£21.00
Roast free range chicken, pigs in blankets, apricot & sage stuffing	£19.00
Free-range pork, crackling	£20.00
Home-made nut roast	£18.00
Children's roast	Half price

SHARING BOARDS

Almost too good to share... suitable for two people.

Served with unlimited accompaniments, just ask one of the team for extras!

Bone-in Côte de Boeuf for two	£65.00
Whole roasted brined Chicken for two	£35.00

DESSERTS

Sticky toffee pudding, smoked sea salt, caramel sauce, clotted cream	£8.00
Honeycomb crème brûlée, shortbread biscuit, clotted cream	£8.00
Lemon curd mousse, ginger crumble, forest fruit compôte	£9.00
Apple tarte tatin, toasted almonds, Madagascan vanilla ice cream	£9.00
Selection of local cheese, crackers & chutneys	£10.00
Selection of Kentish made ice creams or sorbets	£8.00

APÉRITIFS

Old Fashioned £12.00

Made with bourbon, lightly sweetened with sugar and aromatised with bitters. A perfectly balanced smooth American classic.

Negroni £12.00

Gin, vermouth and Campari make this sophisticated yet simple Italian classic. Pairing sweet and bitter notes with a hint of orange.

Strawberry Daiquiri £12.00

Fresh strawberries, rum and lime make up this irresistible cocktail. Perfectly sweet and dangerously drinkable.

Espresso Martini £12.00

Vodka blended with velvety coffee liqueur to create a rich and silky cocktail with a hint of vanilla. Made with real coffee.

Passionfruit Martini £12.00

Sharp passion fruit liqueur and sweet vanilla vodka. A celebration of flavour with a fun and fruity kick, a real modern classic.

Chambord Bramble £12.00

Chambord's Black Raspberry Liqueur combines with gin and lemon to create a refreshing twist on this deliciously sweet and sour cocktail.

DESSERT WINE

Warre's Heritage Ruby Port, NV (50ml) £7.00

Quinta de la Rosa Vintage Port 2009 (50ml) £8.50



WHAT'S ON AT THE GOUDHURST INN?

Join us for some of our fantastic upcoming events. For more information please ask one of the team.

HALLOWEEN EVENT: PUMPKIN CARVING
SATURDAY, 28TH OCTOBER | 2PM - 5PM

Get creative and in the spooky spirit. With a cinema screening suitable for the family. This is a free event but please RSVP at the bar.

MURDER MYSTERY: 'PERIL ON THE PALATINE EXPRESS'
THURSDAY, 16TH NOVEMBER | FROM 7PM | £60 PER PERSON

*Inspired by Agatha Christie's 'Peril on the Palatine Express'.
An exciting night of murder, mystery and wine with Moonstone Murder Mysteries*

CHRISTMAS WREATH MAKING WORKSHOP
TUESDAY, 21ST NOVEMBER | FROM 7PM | £60 PER PERSON

This festive tradition includes your wreath making tuition and one to take home. A glass of Balfour bubbles and festive nibbles please RSVP at the bar.

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.