Sunday at The Goudhurst

The	way	it	should	be
TO ST	ART			

Roast potatoes

Cauliflower cheese

Scallops, pea puree,	£13.00
warm ciabatta, salted butter	
King prawns Confit garlic & chilli oil, toasted sourdough	
Pork & apple Scotch egg Apple sauce	
Roasted beetroot, whipped goat's cheese, and pinenuts	£8.50
FOR MAINS	
Double cheeseburger Two 4oz patties, brioche bun, baby gem, gherkin, tomato relish, fries	
Spiced cauliflower steak, Coriander potato cake, katsu sauce & tenderstem broccoli (ve)	
Balfour fish & chips Mushy peas, pickled onion, curry sauce, triple-cooked chips	
Gnocchi arrabbiata Black olive crumb, crispy leeks (ve) (gf)	£17.00
A LITTLE EXTRA	
Spring greens	£5.00
Sage & onion stuffing	£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, and lashings of gravy.

Roast sirloin of beef & horseradish	£21.00
Lemon and thyme roast chicken crown, sage & onion stuffing	£19.00
Garlic & rosemary studded leg of lamb, mint sauce	£20.00
Home-made nut roast	£18.00
Children's roast	Half price

TO SHARE...

Almost too good to share... suitable for two people. Served with unlimited accompaniments, please ask our team for extras.

Bone-in Côte de Boeuf for two	£65.00
Whole roasted brined Chicken for two	£42.00

DESSERTS

£5.00

£5.00

Banana Sticky Toffee Pudding, spiced rum toffee sauce, vanilla ice cream	£8.50
White chocolate and passion fruit cheesecake, blood orange sorbet	£9.00
Vegan dark chocolate brownie, cherry compote, cherry ice cream	£9.00
Selection of local cheese, crackers & chutneys	£12.00
Selection of Kentish made ice creams or sorbets	£6.00

COCKTAILS

Old Fashioned £11.00

Made with bourbon, lightly sweetened with sugar and aromatised with bitters.

A perfectly balanced smooth American classic.

Negroni £11.00

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

Strawberry Daiquiri £11.00

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

Espresso Martini £11.00

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

Passionfruit Martini £11.00

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

Chambord Bramble £11.00

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

DESSERT WINE

Chateau Briatte Sauternes, 50ml £5.00

Corney & Barrow Ruby Port, Pinhão, Portugal, 75ml

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. The perfect opportunity to get together with friends & family!

Friday 29th March

First day of the half term, haven't thought about dinner? Our Kids Eat free runs all over the weekend, and we are extending our service hours on Friday so you can feed them whenever you need to

(T's & C's apply, ask a member of team or go to our website for details)

Sunday 31st March

Easter Egg Trail Hunt

Enjoy a wander round the village before joining us for a Sunday roast. Our menu will be brimming with delights of lamb, wild garlic & rhubarb.

Spring will most certainly be in the air!

Monday 1st April

After a busy weekend what better way to relax before that Tuesday morning alarm then joining us from 4pm for live music & pizza specials

In addition we will be offering;

2 x pizza's and two drinks for only £30 (drinks are, Pint of Jakes, glass of house wine or a soft drink)

