

Sunday

The way it should be

TO START

Seared scallops , pea purée, crispy parma ham	£8.50
Salt cod & spring onion fishcakes , chilli sauce	£12.00
Pressed chicken & ham terrine , onion marmalade, pickles & toast	£9.00
Chilled cucumber soup , crème fraîche, mint oil, sour dough crisps	£8.50
Waldorf salad, candied walnuts , celery, frozen grapes, blue cheese	£9.00

FOR MAINS

Rump & chuck burger <i>potato bun, mature cheddar, truffle mayonnaise, fries</i>	£17.00
Spiced cauliflower steak , <i>Coriander potato cake, katsu sauce & tenderstem broccoli (vg)</i>	£17.00
Balfour fish & chips <i>Mushy peas, pickled onion, curry sauce, triple-cooked chips</i>	£17.00
Pan fried gnocchi , <i>pesto, peas, broad beans, rocket (vg)</i>	£17.00
Hot smoked salmon Caesar salad , <i>sourdough crouton, Parmesan crisp</i>	£19.00

A LITTLE EXTRA

Stem broccoli, chilli & almond	£6.00
Sage & onion stuffing	£5.00
Roast potatoes	£5.00
Cauliflower cheese	£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 , <i>sage & onion stuffing</i>	£19.00
Roasted loin of pork , <i>crackling, apple sauce</i>	£20.00
Home-made nut roast (v/veo)	£18.00
Children's roast	Half price

SHARING BOARDS

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

Banana sticky toffee pudding, spiced rum toffee sauce, vanilla ice cream	£9.00
Strawberry shortcake; vanilla sponge, Balfour Brut strawberries, Chantilly, jelly, sorbet	£9.00
Chargrilled peach, Kent raspberry & almond Eton mess	£9.00
Vanilla panna cotta, blueberry compote, lemon sorbet & granola crumble	£9.00
Chocolate brownie, vanilla ice cream, blueberry compote (vg)	£9.00
Selection of local cheese, crackers & chutneys	£12.00
Selection of ice creams or sorbets	£6.00

APÉRITIFS

Old Fashioned

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

£11.00

Negroni

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

£11.00

Strawberry Daiquiri

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

£11.00

Espresso Martini

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

£11.00

Passionfruit Martini

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

£11.00

Chambord Bramble

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

£11.00

DESSERT WINE

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

£7.00

Quinta de la Rosa Vintage Port 2009 (50ml)

£8.50

Make it a long night...

At The Goudhurst Inn we have a number of beautiful cosy bedrooms - perfect for extending your Sunday into a long, relaxing weekend.

SAVE 15% ON BEDROOMS THIS SUMMER

Use code **SUMMERSTAY15** when you book online with any Balfour Country Pub - from the Cotswolds to the South Coast.

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.

