

WINTER SUNDAYS

AT THE GOUDHURST INN

SNACKS

Sutton Hoo Chicken wings, honey, mustard **7.00**

House baked focaccia, garlic & sea salt (ve) **6.00**

Marinated olives, vegan feta (ve) **6.50**

Brie bites with cranberry sauce (gf) **6.50**

Sprout & chestnut croquettes, festive dipping sauce (gf) **6.50**

STARTERS

Celeriac & parsnip rosti, spiced butternut squash purée, red onion chutney (v/gf) **9.50**

Potted hot smoked salmon, horseradish cream, pickled cucumber & focaccia (gfo) **10.50**

Smoked ham hock terrine, quince, pickled shallot, crispy caper & parsley salad (gf) **10.00**

Pan-fried scallops, crispy pancetta, parsnip purée & sprout tops (gf) **13.00**

Roasted parsnip, Estate apples & sage soup, warm focaccia (ve/gfo) **8.50**

MAINS

Line caught haddock & chips, mushy peas, tartar sauce (gfo) **19.00**

Chuck & rump beef burger, house pickles, cheese, slaw (gfo) **17.00**

White beans, charred cabbage, caper & parsley vinaigrette (ve) **17.50**

ROASTS

Served with family-style accompaniments, the way they should be... Cauliflower cheese, braised red cabbage, buttered seasonal greens, carrot & swede mash, roast potatoes, Yorkshire pudding & lashings of gravy.

Roasted sirloin of beef (gfo) **24.00**

Traditional turkey, pigs in blankets, sage, sausage meat & onion stuffing **22.00**

Pork loin with crackling (gfo) **21.00**

Home-made nut roast (veo) **18.00**

Children's roast **half price**

SIDES

Roast potatoes (gf) **6.00**

Sausage, sage & onion stuffing (veo/gfo) **6.00**

Brussels sprouts & bacon **6.50**

Triple cooked chips (ve/gfo) **5.00**

Parmesan fries (v) **6.00**

Cauliflower cheese (v) **6.00**

Braised red cabbage (gf/ve) **6.00**

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If you are sitting in the garden, we kindly ask you order your food and drink at the bar.

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.