

FOR THE TABLE

LOCALLY BAKED SOURDOUGH |

SMOKED SEA SALT BUTTER | 5.5

NOCELLARA OLIVES | 4.5

ROAST GARLIC HUMMUS |

TOASTED SOURDOUGH | 10



THE RED BULL

ECCLES | COUNTRY PUB | DINING

STARTERS

DUCK & ORANGE PATE | TOASTED SOURDOUGH, PICKLED RADISH | 10

SPANISH CHORIZO | STICKY HONEY & RED WINE | 10

YORKSHIRE PUDDING | BEEF & GRAVY | 10

SMOKED SALMON | WILD ROCKET, CRACKED BLACK PEPPER | 12

CRISP WHITEBAIT | TARTAR SAUCE | 10

SUNDAY LUNCH

ALL SERVED WITH YORKSHIRE PUDDING, GARLIC & ROSEMARY ROAST POTATOES
, ROASTED GLAZED CARROTS, PARSNIPS, BRAISED RED CABBAGE.

ROAST RIB OF BEEF

28 DAY MATURED | 24

LOW & SLOW ROASTED PORK BELLY | 22

SALTMARSH RUMP OF LAMB | 27

ROASTED CORNFED CHICKEN SUPREME

THYME & LEMON, PIG IN BLANKET | 22

MUSHROOM & BROWN RICE SLICE ^(V)

VEGETARIAN GRAVY | 20

FOR TWO TO SHARE

WHOLE FREE RANGE CHICKEN TO SHARE | 40

CARVED & SERVED WITH ALL THE TRIMMINGS

2 MEATS

PIGS IN BLANKETS | 46

3 MEATS

PIGS IN BLANKETS | 62

PIGS IN BLANKETS | 4.5

ROAST POTATOES | 4.5

BRAISED RED CABBAGE | 4.5

CAULIFLOWER CHEESE | 4.5

GLAZED CARROTS & PARSNIPS | 4.5

GRAVY | 1.5

GRILLED SEABASS FILLET | CAPER DRESSING | 26

SOUTH COAST SKATE WING | ROAST POTATOES TENDERSTEM BROCCOLI WITH LOCAL WILD GARLIC BUTTER | 26



THE GRIFFINS HEAD

CHILLEREN | COUNTRY PUB | DINING



THE BELL INN

SMARDEN | COUNTRY PUB | DINING



THE KINGS HEAD

SHADDOKHURST | COUNTRY PUB | DINING

SOME DISHES MAY CONTAIN **NUTS** AND OTHER **ALLERGENS**. PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES OR
DIETARY REQUIREMENTS AND WE WILL HAPPILY ACCOMMODATE YOU. A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE
ADDED TO YOUR BILL. ALL PRICES INCLUDE VAT.