

SUNDAY MENU

STARTERS



Beer battered calamari £8.50
Beer battered calamari with sweet chilli dip

Garlic & chilli king prawns (gfa) £11.00
Peeled king prawns sauteed in garlic, tomato, onion, fresh chilli & parsley with sourdough slices



House chicken skewer £9.50
Crispy spiced chicken breast in a sticky teriyaki sauce, skewered on a bed of romaine

Breaded brie wedge (v) £8.50
Fried breadcrumb brie & cranberry jam



Brandy & cream mushrooms (v) £8.50
Flambeed mushrooms, cream, garlic, brandy on toasted brioche

TRADITIONAL ROASTS

All of our home cooked roasts are served with freshly roasted goose dripping Kent potatoes, honey glazed parsnip, carrot and tenderstem broccoli with homemade Yorkshire pudding, stuffing & house meat gravy

Sunday sides

Cauliflower cheese bake £5.00
Roast potatoes & gravy dip £6.00
Gravy pan £1.50
Extra Yorkshire pudding £1.00
Extra vegetables £1.50



Stuffed chicken in smoked bacon £21.50
Roasted free range chicken breast stuffed with sausage meat, wrapped in smoked bacon



Orchard Farm pork belly £21.50
Pork belly slow roasted until tender and crackled



Kentish roast beef £21.50
A classic, tender cut locally sourced British beef, seasoned and oven roasted



Roast beast (all meats) £29.50
All three roasted meats, hand carved roast beef, stuffed chicken in smoked bacon, pork belly & crackling



Mushroom & spinach pie £19.50
Creamy mushroom, spinach and pine nuts filled puff pastry pie (*new potatoes for vegetarian option*)

Children's roasts £12.00
A smaller roast dinner with either roast beef, pork belly, stuffed chicken or vegetarian option

*We pride ourselves on quality, locally sourced meats and fish from Kentish Butcher's, Fish Monger's and Farmer's, our team bring a selection of signature dishes, freshly home-cooked. (v) **vegetarian** (ve) **vegan** (gf) **gluten free** (vea) **vegan available** (gfa) **gluten free available***

TRADITIONAL MAINS

Horseshoes hunters chicken (gfa) £16.00
Breadcrumbs buttered chicken breast topped with smoked bacon, barbecue and cheddar with chips & a romaine & onion salad

Honey glazed ham and eggs (gf) £14.00
Thickly sliced honey glazed ham, roasted in house, with two fried local free range eggs, home cut chips, garden peas & pub piccalilli

Seabass and clams (gf) £21.50
Pan-fried, line-caught seabass fillet with homemade lemon & clam butter, sautéed potatoes and tenderstem broccoli

SIDES

Real ale battered onion rings (v) £5.00
Portion of salted home cut chips (ve) £4.00
Parsley buttered new potatoes (ve)(gf) £4.00
Garlic bread (v) £5.00
Cheesy garlic bread (v) £6.50

DESSERTS

Eton mess sundae £9.00
Scoops of vanilla ice cream meringue, strawberry pieces, double cream & strawberry sauce

Hand selected Kentish cheeses £9.00
Ashmore blue, vintage mature cheddar and brie served with water biscuits, apple and stout chutney, grapes *Cheese board and 200ml carafe of 'Taylor's Vintage Port (20%) for two people £17.00

Classic creme brulee £9.50
Set custard base topped with caramelised sugar & shortbread

Linguine Pasta (vea) £21.50
Linguine in a homemade 'Chilean' white wine, garlic & cream sauce. *Choose between king prawns, clams, chicken or wild oyster mushrooms

Pub Ploughman's lunch (gfa) £16.00
Sliced ham, traditional pork pie chunk, mature cheddar cheese, pickled onions, egg, gherkins, toasted sourdough and pub piccalilli

Signature Cesaer Salad (gfa) £17.50
Romaine lettuce, parmesan shavings, homemade croutons and house cesaer dressing. *Add breaded buttermilk chicken £3.00, halloumi £3.00 or salmon £4.00

Kentish Ale battered cod (gfa) £17.50
Local Kentish ale 'Masterbrew' battered cod fillet with salted home cut chips, mushy peas and a lemon, caper and dill sauce

'Lotus' Biscoff cheesecake £8.50
Homemade cheesecake with a buttery biscuit base, biscoff sauce and crumb

Cherry & vanilla cheesecake £8.50
Homemade vanilla cheesecake with a buttery biscuit base, cherry compot and white chocolate drizzle

Horseshoes cockney crumble (v) £8.50
Warm apple and pear homemade crumble with creamy custard or vanilla ice cream