

Sunday Lunch Menu



“V” Tomato and Basil Soup

finished with double cream and croutons

Crisp Ceasar Salad in our Tangy Ceasar dressing

with Romaine Lettuce, Croutons, Anchovy and Parmesan

Homemade Smooth Chicken Liver Pate

with red onion marmalade and toast fingers

“V” Deep fried Breaded Mushrooms

with garlic mayonaisse

Avocado with Prawns

dressed with Marie Rose sauce



Roast Topside of British Beef

with homemade Yorkshire Pudding and Horseradish sauce

Roast Loin of Pork

with sage & onion stuffing, crackling and Yorkshire Pudding

Roast Leg of English Lamb

with Mint sauce and Yorkshire Pudding

Sautéed Lamb’s Liver & Best Back Bacon

on a bed of leek and onion mash with a rich red wine and onion gravy

‘V’ A Potato cake topped with Grilled Goats Cheese

on roasted Mediterranean vegetables with a tomato and basil concasse

Home-made Steak and Tenterden Ale Pie with shortcrust pastry

in a rich “Old Dairy Red Top” ale and tomato gravy

Sussex Haddock Smokie

in a cheese and cream sauce topped with leek and onion mash



Homemade Kentish Apple Crumble

with Ambrosia custard or creme vanilla ice-cream

Our fabulous homemade Toffee Banoffee Pie

on a crumbly biscuit base drizzled with toffee and chocolate sauce

***The* LEMON TREE Special**

a tangy lemon cream biscuit based tart served with raspberry coulis

Fruits of the Forest Creme Fraiche Brulee

with a burnt sugar top

Classic Sticky Toffee Pudding

with Ambrosia custard or vanilla ice-cream



Any Two Courses £17.45 All Three Courses just £20.45

Inclusive of VAT