

Sunday Lunch Menu



“V” Homemade Soup of the Moment

finished with double cream and croutons

Classic dressed and tossed Caesar Salad

Romaine lettuce with croutons, Parmesan flakes and Anchovies

Homemade Smooth Chicken Liver Pate

with red onion marmalade and toast fingers

Deep fried Calamari

with lemon and garlic mayonnaise

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 apple sauce

Avocado, Chicken and Bacon Salad

on a house salad bowl with your choice of dressing

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 Tenderden Ale Pie with shortcrust pastry

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

Homemade Salmon and Crab Fishcakes

with a crisp Summer salad and warm new potatoes



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

Homemade Strawberry Pavlova

with Fresh Strawberries and Raspberry coulis



Any Two Courses £15.95 All Three Courses just £18.95

Inclusive of VAT