EST. 1681

THE LION

SILVERHAND ESTATE · KENT



OUR LOCAL SUPPLIERS

Sunday À La Carte

Served 12:00-15:00 and 18:00-21:00

TO BEGIN

Smoked Kentish cheese croquette *(v)*	6
Bread selection and condiments *(v) (ve on request)*	7
Whipped cods roe, pickles and crackers *(ve) (gf)*	8
Braised lamb and bone marrow flat bread onion and parsley salad	9
House pickles *(ve) (gf)*	4
Padron peppers *(ve) (gf)*	5
Gordal olives *(ve) (gf)*	6

FIRST COURSE

Roasted cauliflower soup, crispy Jerusalem artichoke, herb crouton *(ve) (gf)*	11
Onion tarte tatin, onion soubise, onion marmalade and vin jaune *(v)*	12
Pressed ham hock terrine, herb emulsion, whole grain mustard, rye bread	13
Chorizo and Blanc de Blancs mussels, crusty bread *(gf on request)*	14
Beef tartare, smoked egg yolk, capers, anchovies, shallots and salted crisps *(gf)*	15

MAIN COURSE

Dry aged sirloin of beef, horseradish cream *(gf)*	0
Silverhand Estate lamb shoulder, mint sauce *(gf)*	0
Roast chicken breast, bread sauce *(gf)*	0
Leek and potato pie, root puree *(gf)*	0

All served with roast potatoes, greens, honey carrots, parsnips, Yorkshire pudding, and gravy.

ON THE SIDE

Buttered mash potato, pickles and bacon crumb *(gf)*	7
Seasonal greens with mustard and citrus dressing *(ve) (gf)*	6
Honey glazed pigs in blankets	6
Brussel sprouts with crispy bacon lardons *(gf)*	7
Hand cut chips, harb and garlic seasoning *(ve) (gf)*	5

If you have any allergies, please make us aware when ordering. Unfortunately, we cannot guarantee that any product is 100% free from any allergan, as all are used in our kitchen. Please note a suggested gratuity of 12.5% will be added to the bill.