SUNDAY ROAST MENU

BOTTOMLESS BRUNCH
£35 PER PERSON
EVERY SATURDAY, 11AM-2PM

Any dish from our Brunch menu + unlimited Prosecco, Aperol Spritz, Hibiscus Spritz or Mimosas.

90 minute time slot applies, subject to availability.

LOOKING FOR A TAKEAWAY? ASK TO SEE A COPY OF OUR CALL AND COLLECT MENU.

STARTERS

Sicilian Arancini, Beef Cheeks, Cave-Aged Manchego, British Black Truffle Mayo £9.50
Overnight Flat Bread, Persillade Butter, Cave-Aged Manchego £5.50
Garlic & Chilli Prawns, Burnt Lemon, Aioli £12.50
Halloumi 'Saganaki' Toastie, Preserved Lemon, Oregano & Honey £10.50
Smoked Rye Bay Scallops in Shell, Beef Tallow, Tamari cured Trout Roe £17.50
Koji Barbequed Wings, Crispy Leeks, Black Garlic £10.50
Watermelon Roasted over Coals, Radicchio, Orange, Smoked Citrus Dressing £8.50
Chorizo Scotch Egg, Chimichurri Mayo, Watercress £8.00

ROASTS

Served with Carrots, Hispi Cabbage, Roast Potatoes, Yorkshire Pudding & Gravy
—Add Cauliflower Cheese for £4.50

Orchard Farm Pork Belly £20.50
Roast 28 Day Aged Beef Sirloin £22.50
Chicken Supreme £20.50
Roasted Stuffed Mushroom *(Vegan)* £19.00

TO SHARE

16 Hour Dome Cooked Lamb Shoulder £95.00
Mint Sauce, Carrots, Hispi Cabbage, Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese & Gravy

Ember Cooked Corn-Fed Chicken £65.00
Bread Sauce, Carrots, Hispi Cabbage, Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese & Gravy

PUB MAINS

Sri Lankan Curry, Marinated Local Cod, Prawns, Coconut, Black Bean, Fragrant Pilau Rice £26.00
Pappardelle Pasta, Slow Burner Beef Cheeks, Aged Parmesan, Crispy Basil £18.50
Ember Roasted Sea Bream in Banana Leaf, Bitter Salad, Citrus, Infused Manteca £26.50
Pork Belly Confit, Wild Mushroom Dashi, Burnt Spring Onion, Black Garlic Ketchup £21.50
The Quattro Formaggi £17.50
Double 28 Day Aged Beef Patty, Brioche Bun, Salami Milano, Pickles, Tomato, Relish, Baby Gem, Tempura Onion, Fries

Chicken Sando Burger £16.50
Brioche Bun, Crispy Chicken, Kewpie Slaw, Pickled Chilli, Bang Bang Mayo, Fries

SIDES - £4.50 EACH

Bitter Leaves Salad, Citrus Dressing
Buttered Tenderstem Broccoli, Almonds
Spiced Crunchy Potatoes
Skin on Fries (*+ Parmesan & Black Winter Truffle £3.50)*
Ember Cooked Corn, Cave Machengo, Chives
Sweetheart Cabbage, Whipped Tahini & Pistachio

PUDDINGS

Coal Kissed Meringue, Citrus Cream, Poached Rhubarb £7.50
Affogato, Biscoff Butter & Biscoff Crumbs £7.50
Chocolate Mousse, Honey Tuile, Raspberry Sorbet £6.50
Pineapple & Mango Crumble, Coconut Sorbet *(Vegan)* £9.50
Selection of Taywell's Ice Creams or Sorbets *(GF & Vegan available)* £6.50

FIND US ONLINE
WWW.RADNORARMSFOLKESTONE.CO.UK

PLEASE LET US KNOW OF ANY FOOD ALLERGIES UPON ORDERING. ALTHOUGH EVERY EFFORT IS MADE TO ACCOMMODATE FOOD ALLERGIES, WE'RE AFRAID WE CANNOT ALWAYS GUARANTEE MEETING YOUR NEEDS. ALL PRICES INCLUDE VAT.
A DISCRETIONARY 10% SERVICE CHARGE WILL BE APPLIED TO YOUR DINING BILL.

GETTING PICKLED SINCE 2015
THE PICKLED EGG PUB CO