

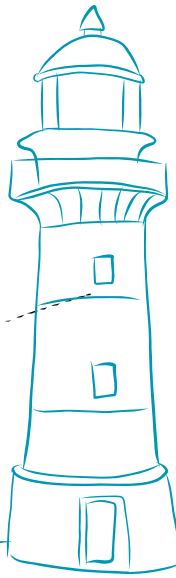
Sunset Diner Menu 2026

KEY

(GF) - GLUTEN FREE

(V) - VEGETARIAN

(VE) - VEGAN



WELCOME DRINK (CHOICE OF 1)

ORANGE JUICE

BIDDENDEN WINE

(WHITE, RED OR ROSÉ)

ROMNEY BEER

(LAGER, ALE OR BITTER)

TEA

COFFEE

STARTERS

TRADITIONAL PRAWN COCKTAIL

locally sourced prawns, served with sauce and lettuce

LEEK & POTATO SOUP (GF) (V/VE)

A comforting blend of fresh leeks and potatoes, served with a bread roll (GF available)

BREADED CAMEMBERT (V)

*breaded camembert rounds, served with a sweet chilli dip & garnished
with a side salad*

MAIN COURSE

FISH & CHIPS (GF AVAILABLE)

Locally sourced battered cod served with chips & peas.

Steamed fish option available for GF customers

DRESSED CRAB

served with a seasonal salad & new potatoes

CHICKEN BREAST

served with a mushroom sauce, peas & new potatoes

CAULIFLOWER & RED PEPPER CURRY (VE)

cauliflower & sweet red peppers cooked in a rich, aromatic Keralan-style coconut curry sauce, served with steamed rice

DESSERTS

FRESH FRUIT SALAD (VE, GF)

apples, pears, grapes, strawberries, blueberries, cherries, bananas & oranges

APPLE CRUMBLE (GF)

A comforting classic of baked apples with a golden crumble topping, served with custard.

CHOCOLATE TRUFFLE CAKE (GF)

served with fresh cream & garnished with seasonal berries

CHEESE & BISCUITS

assorted cheese selection, grapes, red onion chutney & crackers

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