

Balfour Winery

TABLE NUMBER

Create your own sharing platter | All served with a selection of breads, crackers, olives, quince, grapes and chutney

Please tick the different items you would like and hand to a member of staff

6 item platter £35 | 9 item platter £45 | 12 item platter £55

From the land

Four pepper saucisson
Moon's green charcuterie

**Handmade Pork Pie
with Jake's IPA chutney**

Cured pork collar
Moon's green charcuterie

Air dried beer sticks
Moon's green charcuterie

Beef Bresaola
Moon's green charcuterie

**Chicken liver paté
with garlic and thyme**

**Smoked chicken breast
with tarragon pesto**

From the dairy

Sussex Charmer | Cow/Hard
Bookham and Harrison farms,Sussex

Kingcott Blue | Cow/ Blue Semi soft
Kingcott dairy, Staplehurst

Sussex garlic and herb marble | Cow/soft
High Weald dairy, Sussex

Bowyers Brie | Cow/soft
Cheesemakers of Canterbury

Kelly's goat | Goat/hard
Cheesemakers of Canterbury

Baked Chaucer's camembert | Cow/soft
Cheesemaker's of Canterbury

**Cream Cheese
with sunblushed tomato and basil**

From the sea

**Smoked salmon mousse
made with Forman's salmon**

Cooked Whelks with garlic butter

**Taramasalata
Olive oil and lemon**

Roll mop herring with onion and dill

**Brown crab paté
chive butter**

Black Caviar from Herring

**Prawn and corquette salad
Basil oil**

From the field

**Kentish new potato salad
wild garlic and spring onion**

**Pea and mint hummus
vegetable crudités**

**Balsamic baby onions
in sweet pickle**

**Roasted padrón peppers
smoked sea salt**

**Grilled English Asparagus
with Hollandaise sauce**

**Pepperonata salad
Onion and olive oil**

**Artichoke and cannellini salad
with basil and oregano**

All items are subject to availability and may be substituted for a similar item depending upon supply.

If you suffer from allergies, please let a member of the team know before ordering.

Please note that our kitchen handles nut products.