

Balfour Winery

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

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

6 item platter £35

From the land

- English roasted ham**
with Jake's IPA and rhubarb chutney
- Cured pork collar**
Moon's Green charcuterie
- Chicken rillettes**
with garlic and thyme
- Smoked chicken breast**
with tarragon pesto
- Summer herb pork saucisson**
Moon's Green charcuterie
- Moon's Green beer sticks**
Moon's Green charcuterie

From the dairy

- Sussex Charmer |**
Cow/Hard/Unpasteurised
Bookham and Harrison farms, Sussex
- Kentish Blue | Cow/Blue**
Hard/Unpasteurised
Kingcott Dairy, Staplehurst
- Truffle Ewe | Ewes/ Semi-Hard/Pasteurised**
High weald Dairy, Sussex
- Bowyers Brie | Cow/Soft/Pasteurised**
Cheese makers of Canterbury
- Smoked Winterdale**
Cow/Hard/Unpasteurised
Winterdale Dairies, Wrotham

From the sea

- Black caviar**
from herring
- Pickled herring**
with onion and dill
- Brown crab pâté**
with coriander and lime
- Salmon, rainbow trout and**
smoked haddock mousse
with lemon and cream
- Local cockles**
with garlic & parsley butter

From the field

- Roasted Peperonata**
with tomato and red onion
- Balsamic baby onions**
in sweet pickle
- Spiced poached peaches**
in Jake's Cider and estate honey
- Kentish potato salad**
with radish, celery and cress
- Padron peppers**
with smoked sea salt
- Pea and mint hummus**
vegetable crudités

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. A discretionary 10% service charge will be applied to the bill