

WINEMAKERS' KITCHEN

NIBBLES

ARTISAN BREADS £6.00	MARINATED OLIVES £6.50	KENTISH SALAMIS £15.00
with local olive & balsamic oils	garlic & chilli (gf)	with balsamic onion & cornichon (gf)

STARTERS

BROWN CRAB & CHILLI PATÉ £11.00	HERITAGE BEETROOT & KENTISH BLUE SALAD £10.00
citrus crème fraîche, watercress & dill crostini pair with Balfour Brut Rosé 2018 - 125ml £12.00	with Estate honey & walnut dressing (gf) (v) pair with Nannette's Rosé 2022 - 175ml £9.00
BUTTER BEAN & SMOKED HAM HOCK BROTH £9.50	TWICE-BAKED ASHMORE CHEDDAR SOUFFLÉ £10.00
parsley dumplings pair with Luke's Pinot Noir 2022 - 175ml £11.50	Estate apple & frisée salad pair with Balfour Blanc de Blancs 2018 - 125ml £12.00
PUMPKIN, SPINACH & THYME TART £9.00	FRENCH ONION SOUP £9.00
pickled shallot & roasted onion salad (ve) pair with Liberty's Bacchus 2022 - 175ml £9.00	garlic & chervil croute (gfo) (ve) pair with Saignée 2018 - 125ml £11.00

MAINS

WILD MUSHROOM & TRUFFLE RAVIOLI £18.50	SMOKED TROUT FISHCAKE £18.00
truffle oil, ewe's cheese (v) (ve) pair with Mary Rose 2020 - 175ml £11.00	wilted spinach & rainbow chard, lemon butter sauce pair with Skye's Chardonnay 2022 - 175ml £9.00
SPICED AUBERGINE & CHICKPEA RAGU £17.00	GRILLED OR POACHED FISH OF THE DAY Market Price
coriander flat bread, harissa yoghurt (gfo) (ve) pair with Leslie's Reserve Red NV - 125ml £10.00	roasted Hasselback potatoes, brown shrimp butter, samphire (gfo) pair with Liberty's Bacchus 2022 - 175ml - £9.00
CORN FED CHICKEN SCHNITZEL £18.00	SLOW BRAISED OX CHEEK PITHIVIER £19.00
creamed savoy cabbage & leeks pair with Cinque Ports 2019 - 175ml £11.00	creamed potatoes, Luke's Pinot Noir sauce pair with Luke's Pinot Noir 2022 - 175ml - £11.50

SIDES

£6.00 each

HASSELBACK POTATOES	BUTTERED AUTUMNAL GREENS	APPLE & FRISÉE SALAD	CREAMED SAVOY
---------------------	--------------------------	----------------------	---------------

Our food is cooked fresh to order using fresh, local ingredients, please ask a team member if you are in a hurry.

(v) – Vegetarian | (ve) – Vegan | (gf) – Gluten free | (gfo) – Gluten free option available

We kindly ask customers to make their server aware of any food allergies or intolerances they may have before ordering.

Please note that our kitchen handles various nut products as well as other common allergens.

Despite our best diligence, fish may contain bones and game may contain shot.

A 10% discretionary service charge will be added to your bill.

DESSERTS

KENT PEAR & FRANGIPANE TART £9.50
vanilla custard
pair with Leslie's Reserve Gold NV - 125ml £10.00

DARK CHOCOLATE POT £9.00
pistachio tuille (v)
pair with Leslie's Reserve Red NV - 125ml £10.00

KENT ARTISAN CHEESE PLATE £14.00
crackers, grapes, chutney (gfo) (v)
pair with Luke's Pinot Noir 2022 - 175ml £11.50

RHUBARB & STEM GINGER OAT CRUMBLE £8.00
vanilla bean ice-cream (v)
pair with Leslie's Reserve Gold NV - 125ml £10.00

MULLED SEASONAL FRUITS £9.00
maple syrup, vegan ice-cream (gf) (ve)
pair with Cinque Ports 2019 - 175ml £11.00

**SELECTION OF DAIRY ICE-CREAMS
& SORBETS** £7.00
Ice-creams - vanilla bean | strawberry | chocolate |
salted caramel (gf)
Sorbets - lemon | blackcurrant | raspberry (gf) (ve)
pair with Saignée 2018 - 125ml £11.00

TEA &
COFFEE

SELECTED TEAS £3.50
English Breakfast
Earl Grey
Green Tea
Peppermint
Rooibos

ESPRESSO £3.00
FLAT WHITE £3.75
LATTE £3.75
CAPPUCCINO £3.75

Our food is cooked fresh to order using fresh, local ingredients, please ask a team member if you are in a hurry.

(v) – Vegetarian | (ve) – Vegan | (gf) – Gluten free | (gfo) – Gluten free option available

We kindly ask customers to make their server aware of any food allergies or intolerances they may have before ordering.
Please note that our kitchen handles various nut products as well as other common allergens.
A 10% discretionary service charge will be added to your bill.