

PLEASE NOTE: MENU MAY BE SUBJECT TO CHANGE

NIBBLES

FOR SHARING

ARTISAN BREADS
with local rapeseed & balsamic oils
£8.00

MARINATED OLIVES
£6.50 (gf)

KENTISH SALAMIS
with balsamic onion & cornichon (gf)
£15.00

STARTERS

BROWN CRAB & CHILLI PATÉ
citrus crème fraîche, watercress & dill crostini
£11.00

Pair with Balfour Brut Rosé 2018

BUTTER BEAN & SMOKED HAM
HOCK BROTH
parsley dumplings
£9.50

Pair with Luke's Pinot Noir 2022

PUMPKIN, SPINACH & THYME TART
pickled shallot & roasted onion salad (ve)
£9.00

Pair with Liberty's Bacchus 2022

HERITAGE BEETROOT & KENTISH BLUE
salad, with Estate honey & walnut dressing (gf) (v)
£10.00

Pair with Nannette's Rosé 2022

TWICE-BAKED ASHMORE
CHEDDAR SOUFFLÉ
Estate apple & frisée salad
£10.00

Pair with Balfour Blanc de Blancs 2018

VEGAN FRENCH ONION SOUP
garlic & chervil croute (gfo) (ve)
£9.00

Pair with Saignée 2018

MAINS

WILD MUSHROOM & TRUFFLE RAVIOLI
truffle oil, ewe's cheese (v)
£18.50

Pair with Mary Rose 2020

SPICED AUBERGINE & CHICKPEA RAGU
coriander flat bread, harissa yoghurt (ve)
£17.00

Pair with Leslie's Sparkling Red NV

CORN FED CHICKEN SCHNITZEL
creamed savoy cabbage & leeks
£18.00

Pair with Cinque Ports 2019

SMOKED TROUT FISHCAKE
wilted spinach & rainbow chard, lemon butter sauce
£18.00

Pair with Skye's Chardonnay 2022

GRILLED OR POACHED FISH OF THE DAY
roasted Hasselback potatoes, brown
shrimp butter, samphire
Market Price

Pair with Liberty's Bacchus

SLOW BRAISED OX CHEEK PITHIVIER
creamed potatoes, Luke's Pinot Noir sauce
£19.00

Pair with Luke's Pinot Noir 2022

SIDES

All £6.00

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.

Please advise a team member of any dietary requirements you may have.

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

*Menu subject to change

We kindly ask customers to make aware to their server 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.

WINEMAKERS' KITCHEN

BALFOUR
HUSH HEATH ESTATE

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TO FINISH

KENT PEAR & FRANGIPANE TART

vanilla custard (v)

£9.50

Pair with Balfour Brut Rosé 2018

DARK CHOCOLATE POT

pistachio tuille (v)

£9.00

Pair with Luke's Pinot Noir 2022

RHUBARB & STEM GINGER OAT CRUMBLE

vanilla bean ice-cream (v)

£8.00

Pair with Nannette's Rosé 2022

MULLED SEASONAL FRUITS

£9.00

maple syrup, vegan ice-cream (ve) (gf)

Pair with Balfour Blanc de Blancs 2018

KENTISH ARTISAN CHEESE PLATE

crackers, grapes, chutney (gfo) (v)

£14.00

Pair with Liberty's Bacchus 2022

SELECTION OF DAIRY ICE-CREAMS & SORBETS

Ice-Creams - Vanilla bean | Strawberry | Chocolate |
Salted caramel (gf)

Sorbets - Lemon | Blackcurrant | Raspberry (gf, ve)

£7.00

Pair with Saignée 2018

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

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