

WINEMAKERS' KITCHEN

NIBBLES

ARTISAN BREADS	£3.00	MARINATED OLIVES garlic & chilli (GF)	£6.50	KENTISH SALAMIS with balsamic onion & cornichon (GF)	£15.00
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STARTERS

BROWN CRAB & CHILLI PÂTÉ citrus crème fraîche, watercress & dill crostini (GFO) pair with Balfour Brut Rosé 2018 - 125ml £ 14.00	£12.00	RABBIT BON BONS Jerusalem artichoke purée, bacon and Jake's Cider sauce, endive and chive pair with Springfield Chardonnay 2019 - 175ml 11.00	£14.00
SMOKED HAM HOCK & HERB TERRINE pickled spring vegetables, French mustard aioli, orange & tarragon butter, sourdough toast (GFO) pair with Skye's Chardonnay 2022 - 175ml £10.00	£12.00	TWICE-BAKED ASHMORE CHEDDAR SOUFFLÉ apple & frisée salad (V) pair with Balfour Blanc de Blancs 2018 - 125ml £15.00	£14.00
GRILLED MACKEREL, JERSEY ROYAL & ASPARAGUS NIÇOISE boiled egg, baby tomatoes, olives and French dressing (GF) pair with Albariño 2022 - 175ml £10.00	£14.00	WILD GARLIC, NETTLE & SPINACH SOUP feta and courgette scone (V) pair with Liberty's Bacchus 2022 - 175ml £10.00	£10.00

MAINS

WILD MUSHROOM & TRUFFLE RAVIOLI sautéed oyster mushrooms, ewe's cheese (V) pair with Mary Rose 2020 - 175ml £11.00	£24.00	SMOKED HADDOCK & LEEK FISHCAKES wilted rainbow chard, watercress and cheddar velouté, mustard and dill sauce pair with Skye's Chardonnay 2022 - 175ml £10.00	£24.00
FISH OR SEAFOOD OF THE DAY seasonal accompaniments	Market Price	PUY LENTIL AND ONION GRATIN cauliflower top, "creamed" peas, kale and pearl onions (GF) (V*) pair with Luke's Pinot Noir 2022 - 175ml £12.00	£22.00
SLOW-BRAISED THIGH OF CHICKEN seared baby onion and oyster mushroom sauce, balsamic fried onions, creamed potato, greens, carrots (GF) pair with Saignée 2018 - 125ml £12.00	£28.00	HERB CRUSTED RUMP OF SPRING LAMB wild garlic Jersey royals, grilled asparagus and spiced vegetable sauce (GF) pair with Luke's Pinot Noir 2022 - 175ml - £12.00	£29.00

SIDES

£6.00 each

BUTTERED GREENS (GF) (V)	CREAMED POTATO (GF) (V)	CREAMED KALE (GF) (V)
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Our food is cooked to order using fresh, local ingredients.

**(V) Vegetarian | (V*) Vegan | (GF) Gluten free | (GFO) Gluten free option
available on request**

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 nut products as well as other common allergens.

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

All wines are 12% ABV. A 10% discretionary service charge will be added to your bill.



DESSERTS

APPLE AND SULTANA CRUMBLE with vanilla bean ice cream (V) pair with Leslie's Reserve Gold NV- 125ml £12.00	£12.00	GLAZED LOCAL RHUBARB, ESTATE HONEY AND GINGER CHEESECAKE vanilla custard, orange shortbread granola (V) pair with Leslie's Reserve Gold NV - 125ml £12.00	£12.00
VEGAN DARK CHOCOLATE FONDANT apple and cobnut flapjack, salted caramel "cream" (V*) pair with Saignée 2018 - 125ml £12.00	£12.00	SWEET CHESTNUT MOUSSE pumpkin and maple purée, chocolate soil, Kent roasted coffee meringue (GF) (V) pair with Balfour Brut Rosé 2018 - 125ml £ 14.00	£12.00
BALFOUR CIDER POACHED PEAR AND FRANGIPANE TART Kirsch and cherry coulis, vanilla custard (V) pair with Jake's Cider 4.8% ABV - half pint £3.00	£12.00	SELECTION OF DAIRY ICE-CREAMS & SORBETS Ice-creams - vanilla bean strawberry chocolate salted caramel (GF) Sorbets - lemon blackcurrant raspberry (GF) (V*) pair with Saignée 2018 - 125ml £12.00	£7.00
KENT ARTISAN CHEESE PLATE crackers, grapes, chutney (GFO) (V) pair with Luke's Pinot Noir 2022 - 175ml £12.00	£14.00		

TEA & COFFEE

SELECTED TEAS English Breakfast Earl Grey Green Tea Peppermint Roibos	£4.50	ESPRESSO FLAT WHITE LATTE CAPPUCCINO	£5.00 £5.00 £5.00 £5.00
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