

WINEMAKERS' KITCHEN

SUNDAY MENU

NIBBLES

ARTISAN BREADS	£3.00	MARINATED OLIVES chilli & garlic (GF)	£6.50	KENTISH SALAMIS with balsamic onion & cornichon (GF)	£15.00
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If you would like a sharing flatbread, please ask for the flatbread menu

STARTERS

BROWN CRAB & CHILLI PATÉ citrus crème fraîche, watercress & dill crostini (GFO) pair with Balfour Brut Rosé 2018 - 125ml £ 14.00	£12.00	CHICKEN BON BON CAESAR JSmoked Winterdale and anchovy dressing, chicory, croutons 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 Estate 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) (V* / GFO on request) pair with Liberty's Bacchus 2022 - 175ml £10.00	£10.00

SUNDAY ROASTS

BRAISED SHOULDER OF LAMB pair with Luke's Pinot Noir 2022 - 175ml £12.00	£26.00	SIRLOIN OF BEEF served medium rare pair with Luke's Pinot Noir 2022 - 175ml £12.00	£25.00
ROAST CHICKEN THIGH pair with Skye's Chardonnay 2022 - 175ml £10.00	£21.00	RED ONION, LENTIL & KALE STUFFED BUTTERNUT SQUASH (V) pair with Springfield Chardonnay 2022 - 175ml £10.00	£21.00

All Sunday Roasts are served with roast potatoes, seasonal vegetables, a Yorkshire Pudding and gravy. (V) (GFO on request)

CHILDREN'S ROAST

Half Price

MAINS

BLUE CHEESE & PURPLE SPROUTING BROCCOLI CONCHIGLIE toasted almonds and smoked garlic (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
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	FISH OR SEAFOOD OF THE DAY Seasonal accompaniments	Market Price

SIDES

£6.00 each

BUTTERED GREENS (GF) (V)	CAULIFLOWER CHEESE (V)	CREAMED KALE (GF) (V)
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(V) – Vegetarian | (V*) – Vegan | (GF) – Gluten free | (GFO) – Gluten free option available

We kindly ask customers to make their server aware of 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.

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

