

WINEMAKERS' KITCHEN

SUNDAY MENU

NIBBLES

ARTISAN BREADS	£4.00	MARINATED OLIVES	£6.50	KENTISH SALAMIS	£12.00
whipped herb butter (V)		garlic & chilli (GF) (V)		balsamic onion & cornichon (GF)	

If you would like a sharing flatbread, please ask for the flatbread menu

STARTERS

BROWN CRAB & CHILLI PATÉ	£12.00	WILD GARLIC, NETTLE & SPINACH SOUP	£10.00
citrus crème fraîche, watercress & dill crostini (GFO)		feta and courgette scone (GFO) (V) (V*)	
pair with Balfour Brut Rosé 2019 - 125ml £14.00		pair with Liberty's Bacchus 2023 - 175ml £10.00	
SMOKED HAM HOCK & HERB TERRINE	£12.00	TWICE-BAKED ASHMORE	£14.00
pickled Spring vegetables, French mustard aioli, orange & tarragon butter, sourdough toast (GFO)		CHEDDAR SOUFFLÉ	
pair with Skye's Chardonnay 2022 - 175ml £10.00		estate apple & frisée salad (V)	
		pair with Balfour Blanc de Blancs 2018 - 125ml £15.00	
GRILLED MACKEREL, JERSEY ROYAL & ASPARAGUS NIÇOISE	£14.00	CHICKEN BON BON CAESAR	£14.00
boiled egg, baby tomatoes, olives, French dressing (GF)		smoked Winterdale cheese and anchovy dressing, chicory, croutons	
pair with Albariño 2022 - 175ml £10.00		pair with Springfield Chardonnay 2019 - 175ml £11.00	

SUNDAY ROASTS

BRAISED SHOULDER OF LAMB	£26.00	SIRLOIN OF BEEF	£25.00
pair with Luke's Pinot Noir 2023 - 175ml £12.00		served medium rare	
		pair with Luke's Pinot Noir 2023 - 175ml £12.00	
ROAST CHICKEN THIGH	£21.00	CRANBERRY NUT ROAST (V)	£21.00
pair with Skye's Chardonnay 2022 - 175ml £10.00		pair with Luke's Pinot Noir 2023 - 175ml £10.00	
CHILDREN'S ROAST	Half Price		

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

MAINS

BLUE CHEESE & PURPLE SPROUTING BROCCOLI CONCHIGLIE	£24.00	SMOKED HADDOCK & LEEK FISHCAKES	£24.00
toasted almonds and smoked garlic (V)		wilted rainbow chard, watercress and cheddar velouté, mustard and dill sauce	
pair with Mary Rose 2020 - 175ml £11.00		pair with Skye's Chardonnay 2022 - 175ml £10.00	
PUY LENTIL AND ONION GRATIN	£22.00	FISH OR SEAFOOD OF THE DAY	Market Price
cauliflower top, "creamed" peas, kale, pearl onions (GF) (V*)		Seasonal accompaniments	
pair with Luke's Pinot Noir 2023 - 175ml £12.00			

SIDES

BUTTERED GREENS (GF) (V)	£6.00	CAULIFLOWER CHEESE (V)	£6.00	CREAMED KALE (GF) (V)	£6.00
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Our food is cooked to order using fresh, local ingredients.

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

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.

