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# SHARING PLATTERS MENU

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TABLE NUMBER

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Create your own sharing platter | All served with a selection of breads, crackers, olives, quince, grapes and chutney.  
Please tick the six different items you would like and hand to a member of staff.

## 6 item platter £35

### From the land

- English roasted ham**  
with Jake's IPA chutney
- Cured pork collar**  
Moon's Green charcuterie
- Chicken liver pâté**  
with garlic and thyme
- Smoked chicken breast**  
with tarragon pesto
- Wild fennel saucisson**  
Moon's Green charcuterie
- Moon's Green beer sticks**  
Moon's Green charcuterie

### From the dairy

- Sussex Charmer |**  
**Cow/Hard/Unpasteurised**  
Bookham and Harrison farms, Sussex
- Kentish Blue | Cow/Blue**  
**Hard/Unpasteurised**  
Kingcott Dairy, Staplehurst
- Truffle Ewe | Ewes/Semi-**  
**Hard/Pasteurised**  
High Weald Dairy, Sussex
- Bowyers Brie | Cow/Soft/Pasteurised**  
Cheesemakers of Canterbury
- Smoked Winterdale Shaw |**  
**Cow/Hard/Unpasteurised**  
Winterdale Cheesemakers
- Mayfield | Cow/Semi-hard/Pasteurised**  
Alsop & Walker

### From the field

- Truffle mushroom pâté**  
with brandy and thyme
- Balsamic baby onions**  
in sweet pickle
- Spiced poached peaches**  
in Balfour white wine and  
estate honey
- Kentish potato salad**  
wild garlic, radish & spring onion
- Padron peppers**  
with smoked sea salt
- Pea, mint and lemon hummus**  
vegetable crudités

### From the sea

- Black caviar**  
from herring
- Cured mackerel salad**  
with sweetcorn and crème  
fraîche
- Brown crab pâté**  
with coriander and lime
- Smoked salmon mousse**  
with lemon & dill
- Local cockles**  
with garlic and parsley butter

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All items are subject to availability and may be substituted for a similar item depending upon supply.  
If you suffer from allergies, please let a member of the team know before ordering.  
Please note that our kitchen handles nut products in addition to other allergens.  
A discretionary 10% service charge will be applied to the bill.

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### ALLERGIES

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# CELLAR DOOR PRICE LIST

Please place your drinks order with one of our Cellar Door team at your table

All wines have 12% ABV

			MEMBER'S PRICE BOTTLE	GLASS	MEMBER'S PRICE GLASS
<b>VINTAGE SPARKLING</b>					
Blanc de Noirs 2020	MAGNUM	BOTTLE	£51.00	£13.00	£11.05
Balfour Brut Rosé 2019			£55.25	£14.00	£11.90
Blanc de Blancs 2018			£59.50	£15.00	£12.75
<b>LESLIE'S RESERVE SPARKLING</b>					
Leslie's Reserve Gold NV		£50.00	£42.50	£12.00	£10.20
Leslie's Reserve Brut NV		£50.00	£42.50	£12.00	£10.20
Leslie's Reserve Rosé NV		£50.00	£42.50	£12.00	£10.20
<b>STILL WINE</b>					
Liberty's Bacchus 2023		£35.00	£29.75	£10.00	£8.50
Skye's Chardonnay 2022		£35.00	£29.75	£10.00	£8.50
Nannette's Rosé 2023	£70.00	£35.00	£29.75	£10.00	£8.50
Luke's Pinot Noir 2023		£50.00	£42.50	£12.00	£10.20
Springfield Chardonnay 2019		£40.00	£34.00	£11.00	£9.35
Albariño 2022		£35.00	£29.75	£10.00	£8.50
<b>WINEMAKERS' COLLECTION</b>					
Saignée 2018		£55.00	£46.75		
Mary Rose 2020		£45.00	£38.25		
Cinque Ports 2019		£45.00	£38.25		
<b>NON-ALCOHOLIC RANGE</b>					
Wild Idol - 0% Sparkling Rosé or White		£35.00	£29.75	£6.00	£5.10
Jake's Tree Apple Juice		£4.50	£3.85		
Sparkling Water 750ml bottle		£3.00	£2.55		
Kingsdown Pressés - various flavours 330ml		£3.95	£3.35		
<b>BALFOUR BEER &amp; CIDER RANGE</b>					
Balfour Cider 4.8%		£6.00	£5.10	£3.00	£2.55
Balfour IPA 4.3%		£6.00	£5.10	£3.00	£2.55
Balfour Lager 5%		£6.00	£5.10	£3.00	£2.55

# SELF-TUTORED TASTING

As an introduction to our Balfour portfolio, sample three specially selected Balfour wines, beer or cider.

3 Balfour Wine samples	£15.00
6 Balfour Wine samples	£30.00
3 Balfour Beer and Cider collection samples	£5.00

Please place your order with one of our team at your table and we will bring the tastings and notes to you.

Purchase a mixed six bottle case of your favourite tastings and receive a 10% discount.

Receive a discount on purchases at Balfour Winery and across all of our Balfour pubs and hotels with a Balfour Wine Club membership.

Ask our team for more information.

Tasting samples are served in 50ml measures and will be poured for the self-tutored tasting. Tasting notes will be provided.

Sparkling wines and cider are served in 125ml glass measures and still wines are served in a 175ml measure (125ml measure is available on request). A bottle is 750ml.

Prices include VAT, are subject to change and all products are subject to availability.

We operate Challenge 25 policy when tasting and selling alcohol and proof of age may be required (passport/driving license/ PASS ID card).

A discretionary 10% service charge will be applied to the bill.