

# WINEMAKERS' KITCHEN

## NIBBLES

GILDA BAKERY BREAD BASKET <b>£4.00</b> whipped herb butter	MARINATED OLIVES <b>£6.50</b> garlic & chilli (GF)	MOON'S GREENS SALAMIS <b>£12.00</b> balsamic onion & cornichon (GF)
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## STARTERS

KENTISH SMOKED SALMON <b>£14.00</b> tarragon potato scone, chive crème fraîche, lemon <b>pair with</b> Balfour Brut Rosé 2019 - 125ml - £14.00	BETROOT, CARROT & CUMIN FRITTERS <b>£12.00</b> cucumber yoghurt (GF) (V*) <b>pair with</b> Springfield Chardonnay 2019 - 175ml - £11.00
COURGETTE, PEA, CUCUMBER, MINT & BASIL SOUP <b>£10.00</b> tomato & cream cheese bruschetta (V*) <b>pair with</b> Liberty's Bacchus 2023 - 175ml - £10.00	TWICE-BAKED ASHMORE CHEDDAR SOUFFLÉ <b>£14.00</b> grape, walnut & celery salad (V) <b>pair with</b> Balfour Blanc de Blancs 2018 - 125ml - £15.00
COLD SMOKED DUCK BREAST <b>£14.00</b> fennel, orange & spring onion salad, crispy duck skin (GF) <b>pair with</b> Skye's Chardonnay 2022 - 175ml - £10.00	CRAB & TOMATO TART <b>£14.00</b> frisée salad, preserved lemon dressing (GF) <b>pair with</b> Albariño 2022 - 175ml - £10.00

## MAINS

SUMMER LINGUINE <b>£22.00</b> heritage tomatoes, capers, olives, basil & shallots (V*) <b>pair with</b> Nannette's Rosé 2023 - 175ml - £10.00	SMOKED SALMON & TROUT FISHCAKES <b>£24.00</b> red onion & heritage tomato salad, watercress pesto (GF) <b>pair with</b> Skye's Chardonnay 2022 - 175ml - £10.00
GRILLED KENT PORK TOMAHAWK <b>£29.00</b> English new potato cake, wilted summer greens, Balfour cider jus (GF) <b>pair with</b> Luke's Pinot Noir 2023 - 175ml - £12.00	HARISSA ROASTED CAULIFLOWER <b>£20.00</b> spiced coconut broth, wild rice, wilted chard (GF) (V*) <b>pair with</b> Cinque Ports 2020 - 175ml - £11.00
HERB CRUSTED LAMB RUMP <b>£29.00</b> warm summer bean & garden peas, mint salsa (GF) <b>pair with</b> Luke's Pinot Noir 2023 - 175ml - £12.00	FISH OR SEAFOOD OF THE DAY <b>Market Price</b> Seasonal accompaniments

## SIDES

**£6.00 each**

BUTTERED SUMMER GREENS	BUTTERED NEW POTATOES (GF) (V)	HERITAGE TOMATO SALAD (GF)
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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.



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## DESSERTS

SUMMER FRUIT CRUMBLE	£12.00	BALFOUR BRUT ROSÉ JELLY & ICE-CREAM	£12.00
vanilla bean ice-cream or custard (GFO) (V)		summer fruits, vanilla pod ice cream (V) (GF)	
<b>pair with</b> Leslie's Reserve Gold NV - 125ml - £12.00		<b>pair with</b> Leslie's Reserve Gold NV - 125ml - £12.00	
VEGAN DARK CHOCOLATE FONDANT	£12.00	CARAMELISED LEMON TART	£12.00
vegan vanilla ice-cream, poached raspberries (V*)		lemon verbena syrup, clotted cream ice-cream (V)	
<b>pair with</b> Leslie's Rosé NV - 125ml - £12.00		<b>pair with</b> Balfour Brut Rosé 2019 - 125ml - £14.00	
KENT STRAWBERRY ETON MESS	£12.00	SELECTION OF DAIRY ICE-CREAMS	£8.00
strawberries, dark chocolate, cream (GF) (V*)		& SORBETS	
<b>pair with</b> Balfour Cider 4.8% ABV - half pint £3.00		Ice-creams - vanilla bean   strawberry   chocolate   salted caramel (GF)	
		Sorbets - lemon   blackcurrant   raspberry (GF) (V*)	
		<b>pair with</b> Leslie's Rosé NV - 125ml - £12.00	
KENT & SUSSEX ARTISAN CHEESE PLATE	£15.00		
crackers, grapes, chutney (GFO) (V)			
<b>pair with</b> Luke's Pinot Noir 2023 - 175ml - £12.00			

## TEA & COFFEE

SELECTED TEAS	£3.50	ESPRESSO	£3.00
English Breakfast		FLAT WHITE	£3.75
Earl Grey		LATTE	£3.75
Green Tea		CAPPUCCINO	£3.75
Peppermint			
Rooibos			

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