

WINEMAKERS' KITCHEN

GILDA BAKERY BREAD BASKET

Whipped herb butter

£5

MARINATED OLIVES

Garlic & chilli (GF)

£6

MOON'S GREENS CHARCUTERIE

Balsamic pickles (GF)

£12

STARTERS

- NETTLE, SPINACH & WATERCRESS SOUP Sussex Charmer scone (V) (GFO) **£11**
perfectly paired with Sage's Ortega 2023 - 175ml - £10
- SEARED KENTISH ASPARAGUS Crispy poached duck egg, duck egg béarnaise (V) **£13**
perfectly paired with Liberty's Bacchus 2023 - 175ml - £10
- SMOKED HADDOCK DOUBLE BAKED SOUFFLÉ Smoked Winterdale & mustard sauce, spinach, rocket **£14**
perfectly paired with Skye's Chardonnay 2022 - 175ml - £10
- SEARED HALIBUT Wild garlic velouté, morel mushrooms, horseradish cream (GF) **£16**
perfectly paired with Luke's Pinot Noir 2023 - 175ml - £12
- ESTATE VENISON RAGU VOL-AU-VENT Celeriac purée, braised chicory **£14**
perfectly paired with Luke's Pinot Noir 2023 - 175ml - £12
- LEMON AND CASHEW PATÉ Pickled radish & cucumber, lovage pesto, poppy seed, focaccia (VE) (GFO) **£13**
perfectly paired with Albariño - 175ml - £10

MAINS

- PAN SEARED OYSTER MUSHROOM & SOY STEAK Polenta, wilted chard, chilli & watercress pesto (VE) (GF) **£23**
perfectly paired with Luke's Pinot Noir 2023 - 175ml - £12
- SAUTÉED WILD GARLIC GNOCCHI Broccoli, almonds, Kentish Blue breadcrumbs, apple crème fraîche (V) **£20**
perfectly paired with Liberty's Bacchus 2023 - 175ml - £10
- SKYE'S CHARDONNAY CURED RAINBOW TROUT Crab velouté, sea vegetables, turned potatoes, crab mayonnaise (GF) **£24**
perfectly paired with Liberty's Bacchus 2023 - 175ml - £10
- SUPREME OF SPRING CHICKEN WITH KENTISH PANCETTA Balfour cider & baby gem, butter bean purée, peas (GF) **£27**
perfectly paired with Cinque Ports 2019 - 175ml - £11
- HERB-CRUSTED RUMP OF SPRING LAMB Minted Jersey Royals, asparagus, wild garlic & spinach purée, Luke's Pinot Noir sauce (GF) **£32**
perfectly paired with Luke's Pinot Noir 2023 - 175ml - £12
- FISH OF THE DAY Seasonal accompaniments **MARKET PRICE**
perfectly paired as recommended on the day

SIDES

TURNED POTATOES
(GF) (VE)

PURPLE SPROUTING BROCCOLI
(GF) (VE)

WILTED GARLIC CHARD
(GF) (VE)

£6 each

Our food is cooked to order using fresh, local ingredients

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

Please make the team aware of any food allergies or intolerances before ordering. 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.


**BALFOUR
WINERY**
KENT-ENGLAND