

# 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

## SUNDAY ROASTS

All roasts are served with roast potatoes, seasonal vegetables, a Yorkshire pudding and gravy (GFO) (V)

- SUPREME OF CORNFED CHICKEN **£23**  
perfectly paired with Skye's Chardonnay 2022 - 175ml £10
- ROASTED SADDLE OF LAMB **£26**  
perfectly paired with Luke's Pinot Noir 2023- 175ml - £12
- SIRLOIN OF BEEF Served medium rare **£25**  
perfectly paired with Luke's Pinot Noir 2023 - 175ml - £12
- CRANBERRY NUT ROAST (V) **£21**  
perfectly paired with Luke's Pinot Noir 2023 - 175ml - £12
- CHILDREN'S ROAST **HALF PRICE**

## 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
- FISH OF THE DAY Seasonal accompaniments **MARKET PRICE**  
perfectly paired as recommended on the day

## SIDES

- ROASTED POTATOES (GF) (V) CAULIFLOWER CHEESE (V) 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