

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

- ROASTED LOCAL SARDINES Tomato & caper salad, Kentish rapeseed dressing, watercress (GF) perfectly paired with Skyes Chardonnay 2023 - 175ml - £10 **£12**
- GRILLED LOCAL ASPARAGUS Crispy poached duck egg, duck egg béarnaise (V) perfectly paired with Liberty's Bacchus 2023 - 175ml - £10 **£13**
- CHILLI-SPICED ESTATE VENISON EMPANADAS Cucumber yoghurt, Chimichurri, fried corn perfectly paired with Luke's Pinot Noir 2023 - 175ml - £12 **£14**
- LEMON & CASHEW PATE Lovage and parsley pesto, pickled radish & cucumber, toasted focaccia (VE,GFO) perfectly paired with Albariño 2023 - 175ml - £10 **£14**
- VICHYSOISE SOUP Silky, French-style chilled soup with local crème fraîche (V) perfectly paired with Sages Ortega 2023 - 175ml - £10 **£14**
- PAN SEARED SCALLOPS Enoki mushrooms, mushroom & pineapple broth perfectly paired with Albariño 2023 - 175ml - £10 **£15**

SUNDAY ROASTS

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

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

MAINS

- GARLIC & SPINACH GNOCCHI Grilled tenderstem, apple crème fraîche, toasted almonds, Kentish Blue cheese crumb (V) perfectly paired with Liberty's Bacchus 2023 - 175ml - £10 **£17**
- LEMON SOLE & PRAWN ROULADE Liberty's Bacchus bouillabaisse, heritage potatoes, spinach (GF) perfectly paired with Albariño 2023- 175ml - £10 **£24**
- FISH OF THE DAY Seasonal accompaniments perfectly paired as recommended on the day **MARKET PRICE**
- SALAD NICOISE; Tomatoes, olives, peas and beans, capers and egg, house French dressing (GF, V) perfectly paired with Albariño 2023- 175ml - £10 **£16**
- VEGAN CAESAR; Romaine, Caesar dressing, croutons, vegan cheese (VE,GFO) perfectly paired with Sage's Ortega 2023 - 175ml - £10 **£16**
- SALAD EXTRAS Chicken schnitzel **£8**
Avocado, king prawns, toasted halloumi **£6 each**

SIDES

- ROASTED POTATOES (GF) (V) CAULIFLOWER CHEESE (V) TENDERSTEM BROCCOLI (GF) (VE) WILTED 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.