

# WINEMAKERS' KITCHEN

## NIBBLES

|                                                                                                                   |     |
|-------------------------------------------------------------------------------------------------------------------|-----|
| HERITAGE BEETROOT TARTLET, whipped Kent goat's cheese (v)<br>perfectly paired with Liberty's Bacchus - 50ml - £5  | £8  |
| CRISPY CELERIAC & APPLE ROSTI, hazelnut gremolata (ve)<br>perfectly paired with Leslie's Reserve Brut - 50ml - £5 | £10 |
| SMOKED DUCK & DAMSON JAM CROSTINI<br>perfectly paired with Luke's Pinot Noir - 50ml - £5                          | £8  |
| WILD MUSHROOM & TRUFFLE ARANCINI (ve) (gf)<br>perfectly paired with Skye's Chardonnay - 50ml - £5                 | £10 |

## STARTERS

|                                                                                                                               |     |
|-------------------------------------------------------------------------------------------------------------------------------|-----|
| CHARRED LEEK AND POTATO CROQUETTES, roasted tomato sauce (ve)<br>perfectly paired with Skye's Chardonnay 2023 - 175ml - £10   | £12 |
| WOOD PIGEON, blackberry purée, crispy black pudding, crispy parsnip<br>perfectly paired with Luke's Pinot Noir - 175ml - £12  | £13 |
| SEARED SCALLOPS, cauliflower purée, crispy onion, herb oil (gf)<br>perfectly paired with Skye's Chardonnay 2023 - 175ml - £10 | £15 |
| ESTATE GAME TERRINE, sourdough crostini, damson chutney<br>perfectly paired with Albariño 2023 - 175ml - £10                  | £14 |
| HERITAGE BEETROOT, Kent blue cheese, walnut salad (v) (gf)<br>perfectly paired with Sage's Ortega 2023 - 175ml - £10          | £13 |

## SUNDAY ROASTS

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

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

## MAINS

|                                                                                                                                                    |     |
|----------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| ROAST COD LOIN, salsify, samphire, mussel velouté (gf)<br>perfectly paired with Cinque Port 2019 - 175ml - £12                                     | £26 |
| STUFFED PORK BELLY, PRUNE & APPLE, Balfour cider, mustard mashed potato, autumn greens (gf)<br>perfectly paired with Albariño 2023- 175ml - £10    | £25 |
| STUFFED ACORN SQUASH, chestnut, cranberry, wilted kale (ve) (gf)<br>perfectly paired with Skye's Chardonnay 2023- 175ml - £12                      | £24 |
| FILLET OF VENISON, pressed potatoes, cavolo nero, sweet & sour blackberries (gf)<br>perfectly paired with Luke's Pinot Noir - 175ml - £10          | £29 |
| CRUSTED SEA BREAM, spiced tomato, almonds, pickled fennel, roasted autumn vegetables (gf)<br>perfectly paired with Liberty's Bacchus - 175ml - £10 | £25 |

## SIDES

|                                 |                                             |                                        |
|---------------------------------|---------------------------------------------|----------------------------------------|
| Mustard mashed potatoes<br>(gf) | Autumn greens, chilli & garlic<br>(gf) (ve) | Roasted autumn vegetables<br>(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.