



# SQUERRIES

## *Snacks*

Orange and garlic/harissa marinated Gordal olives (Vg) £.5  
*Squerries Brut 2020 £.11 125ml / £.59 Btl*

Maldon Rock oysters (cr,mo,su) £.4 per oyster / 1/2 dozen £.21  
*Squerries Blanc de Blancs 2017 £.14 125ml / £.79 Btl*

## *Starters*

Torched pickled Cornish Mackerel, heritage tomato, apple compressed cucumber, horseradish  
yogurt, basil oil £12  
*Arnaldo Caprai, Greccante 2021 £.13.5 175ml / £.53 Btl*

Estate Venison tartare, Worcestershire sauce emulsion, confit potato, egg yolk purée  
(f,e,mu,su) £17  
*Barolo le Able Vajra 2011 £.26.5 125ml / £.152 Btl*

Smoked chalk stream trout cured with dill & gin, spring onion & samphire salad, fennel top crème  
fraîche (d,f,su) £13  
*Squerries Blanc de Blancs 2017 £.14 125ml / £.79 Btl*

Creamy British burrata, smoked beetroot relish, wild rocket, crispy shallots V (d,mu,su) £12  
*La Huida Albariño 2023 £.10 £.175 ml / £.38 Btl*

**Dietaries:** V - Vegetarian, Vg - Vegan **Allergens:** ce - celery, cr - crustacean, d - dairy, e - egg, f - fish, g -  
gluten, l - lupin, mo - mollusc, mu - mustard, n - nut, p - peanut, se - sesame, so - soya, su - sulphite

***All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Discretionary  
12.5% service charge will be added to your bill. Please note all the service charge goes to the team.***

*\* All wines with a star by the glass are served with our Coravin system*

## ***Mains***

Estate lamb rump, crispy lamb sweetbread, lamb braised carrot, carrot top chimichurri, lamb jus

(d,e,su) £31

*Circumstance Cabernet Sauvignon 2020 £11.5 175ml / £45 Btl*

Sankey's market fish, elephant garlic scapes, seaweed gnocchi, Squerries beurre blanc (d,e,f,su)

£D.O.M

*Domaine Michel Girard, Silex Sancerre 2021 £15 175ml / £59 Btl*

Barbequed aubergine marinated in chimichurri, thyme scented panisse, roasted fennel & courgette

velouté Vg (su) £21

*Sauska Dry Furmint 2021 £34 Btl*

Roasted whole plaice, chive & trout caviar beurre blanc, buttered roasted Kentish new potatoes

(d,f,su) £27

*Arnaldo Caprai, Grecante 2021 £13.5 175ml / £53 Btl*

Estate Beef, barbequed baby leeks, Estate watercress emulsion, butter roasted Kentish new potatoes,

red wine jus (d,e,mu,su) £D.O.C

*Blason d'Issan, Margaux 2016 £22 125ml\* / £125 Btl*

Dry aged Creedy carver Duck, caramelised onion & confit duck sausage, pommes Anna, roasted

baby beetroot, Squerries orchid plum ketchup, duck jus (d,su) £38

*Cary wine estate cherry orchid Pinot Noir 2022 £77 Btl*

Estate rib of beef to share, spiced crispy onions, Café de Paris butter, Barbequed hispi cabbage, miso & treacle dressing, dressed kitchen salad, triple cooked chips, peppercorn sauce (d,e,f,mu) £110

*OastHouse Divico 2023 £74 Btl*

## **Sides (£5.00 each)**

Triple fat cooked chips / Barbequed hispi cabbage, miso & treacle dressing, crispy shallots Vg (so)/

Dressed kitchen salad Vg (mu,su) / Butter roasted Kentish new potatoes V (d)

**Dietaries:** V - Vegetarian, Vg - Vegan **Allergens:** ce - celery, cr - crustacean, d - dairy, e - egg, f - fish, g - gluten, l - lupin, mo - mollusc, mu - mustard, n - nut, p - peanut, se - sesame, so - soya, su - sulphite

***All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Discretionary 12.5% service charge will be added to your bill. Please note all the service charge goes to the team.***

*\* All wines with a star by the glass are served with our Coravin system*