



SQUERRYES

Small Plates

Freshly baked bread served with whipped homemade local marmite butter (V)(g,d)
£6.5

Orange and garlic / Harrisa marinated Gordal olives (Vg)
£5

Maldon rock oysters (cr,mo,su)
Served natural with cabernet sauvignon vinegar, shallot, lemon & tabasco
£4 per oyster | 1/2 dozen £21

Smoked beef short rib tacos, apple & fennel sauerkraut, smoked onion mayo (e,mu,su)
£9

Truffled Trove arancini, smoked paprika & tomato (d,e,su) (V)
£8

Spiced crispy squid, pickled chillis, homemade verjuice ponzu (cr,f,mo,so,su)
£10

Creamy British burrata, smoked beetroot relish, wild rocket, crispy shallots V (d,mu,su)
£12.5

Spinach & ricotta tortellini, Smoked Mayfield cheese custard, toasted walnut & green herb pesto
(V)(d,g,e,n,su)
£12.5

Smoked chalk stream trout cured with dill & gin, spring onion & samphire salad, fennel top creme fraiche (d,f,su) £13.5

Crispy cod cheeks, bronze garden fennel & cornichon emulsion, apple pickled cucumber (d,f,e,su)
£12.5

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.



SQUERRYES

Large Plates

Roasted whole plaice, buttered Kentish new potatoes, chive & trout caviar beurre blanc (d,f,su) £,27

Roasted courgette and sundried tomato fresh pappardelle, goats cheese cream sauce, toasted walnut & green herb pesto V (d,e,g,n) £,22

Estate beef ragu, fresh pappardelle, Winterdale shaw cheese (d,e,g,su) £,24

Sankey's market fish, bobby beans, lovage gnocchi, sundried tomato emulsion, Squerryes beurre blanc (d,e,f,so,su) £,D.O.M

From our Green Egg Barbeque

Squerryes Estate beef burger

Estate reared beef pattie, cheese, pickles, burger sauce, homemade burger bun, Koffman fries (d,e,f,g,mu,su) £,19

(Add an extra pattie - (£,9)

(Add fresh summer black truffle - £,8)

(Add smoked streaky bacon £,2)

Chimichurri marinated aubergine cooked on the barbeque, thyme scented panisse, roasted fennel & courgette velouté (su)£,22.5

Estate treacle cured steak sandwich, freshly baked crispy onion focaccia, smoked onion mayo, rocket, peppercorn sauce, Koffman fries (d,e,g,f,mu,su) £,23.5

Estate steak frites, Estate-foraged watercress salad, peppercorn sauce (d,f,mu,su) £,27

Sides From £5

Koffmann fries Vg (add fresh black truffle - £,8) | Chicken salt triple cooked chips |

Buttered Kentish new potatoes (d) | Dressed kitchen salad Vg (mu,su) |

Barbequed hispi cabbage, miso & treacle dressing, crispy shallots £,6 Vg (so)

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