



# SQUERRYES

## *Snacks*

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

*Squerryes Brut 2020 £11 125ml / £59 Btl*

Maldon rock oysters (*cr,mo,su*)

Served natural with cabernet sauvignon vinegar, shallot, lemon & tabasco

£4 per oyster | ½ dozen £21

*Squerryes Blanc de Blancs 2018 £14 125ml / £79 Btl*

## *Starters*

Torched pickled Cornish mackerel, heritage tomato, apple compressed cucumber,  
horseradish yogurt, basil oil £13

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

Estate beef carpaccio, pickled walnut ketchup, dijon mustard dressing, confit potato,

(*f,e,mu,su*) £15

*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*) £13.5

*Squerryes Blanc de Blancs 2018 £14 125ml / £79 Btl*

Creamy British burrata, smoked beetroot relish, wild rocket, crispy shallots

(V) (*d,mu,su*) £12.5

*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*

Please note: this is a sample menu and is subject to change, depending on ingredients available on the day.

## *Mains*

Estate lamb rump, harissa lamb kofta, sheep's yogurt tzatziki, dukkah, courgette,  
smoked aubergine, lamb jus (*d,n,su*) £33

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

Sankey's market fish, salty fingers, girolles, lovage gnocchi, Squerries beurre blanc (*d,e,f,su*) £D.O.M

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

Beetroot & potato terrine, roasted onion velouté, crispy shallots, chive oil (Vg) (*su*) £21

*Sauska Dry Furmint 2021 £34 Btl*

Roasted whole plaice, buttered Kentish new potatoes, chive & trout caviar beurre blanc (*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' orchard plum ketchup, duck jus (*d,su*) £38

*Cary wine estate cherry orchid Pinot Noir 2022 £77 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*) / Garden Sage & Garlic roasted Kentish new potatoes (V)  
(*d*)

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