



SQUERRYES

Sunday Roasts

While you wait

Freshly baked bread from the kitchen *served with whipped local butter* (Vg) £6
Orange and garlic/harrisa marinated Gordal olives (Vg) £5
Truffled Trove arancini, smoked paprika & tomato (d,e,su) (V) £8
Crispy cod cheeks, classic tartare sauce, apple compressed cucumber (d,f,e,su) £12.5

Starters

Foraged wild mushroom risotto, fresh autumn truffle, chive oil (Vg) (su)
Estate lamb faggot, spiced carrot puree, Ruby port jus, crispy artichoke (d,su)
Torched pickled Mackerel, tomato fondue, pickled turnip, horseradish creme fraiche (d,f,su)
Goats cheese parfait, fig, parkin, toasted cobnut (d,e,g,n)
Gin & dill cured chalk stream trout, roasted beetroot ketchup, roasted beetroot, fresh apple (f,su)

Main Dishes

Treacle cured 30-day aged Estate roast beef (d,e,g,su)
Served with beef dripping potatoes, seasonal vegetables, Yorkshire pudding and gravy
Estate duo of grass-fed lamb (d,e,g,su)
Served with beef dripping potatoes, seasonal vegetables, Yorkshire pudding, mint sauce, gravy
Slow braised sage & garlic porchetta (d,e,g,su)
Served with Estate roasted apple purée, beef dripping potatoes, seasonal vegetables, Yorkshire pudding, gravy
Estate roast venison haunch (d,e,g,su)
Served with beef dripping potatoes, seasonal vegetables, Yorkshire pudding and gravy
Mixed roast - beef, lamb and porchetta (d,e,g,su)
Served with beef dripping potatoes, seasonal vegetables, Yorkshire pudding, gravy
Potato & beetroot terrine (su)
Rosemary, sage and garlic roast potatoes and seasonal vegetables, Vegetable jus (Vg)
Squerryes market fish, salty fingers & girolles, Squerryes beurre blanc (d,f,su)
Slow cooked Estate lamb shoulder finished on the green egg to share (d,e,g,mu,su) (£20 supplement PP.)
Served with beef dripping potatoes, greens, cauliflower cheese, honey roasted roots, Yorkshire pudding, mint sauce, gravy to share

Sides (£5 each)

Smoked Mayfield cauliflower cheese (d,mu) / Beef dripping roast potatoes / Honey roasted root vegetables (d)
/ Yorkshire pudding (d,e,g) £1

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



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Desserts

Spiced Estate pear cake, stem ginger ice cream (*d,e,g*)

Fig leaf custard tart, raspberry sorbet (*d,e,g*)

Estate honey set cream, honey cake, burnt honey ice cream, honey crisp (*d,e,g*)

Guanaja chocolate parfait, nameleka, caramelised chocolate, Kentish cherry sorbet (*d,e*)

Afogatto served with house-made vanilla ice cream & freshly brewed espresso (*d,e*)

Selection of artisan English cheeses from the Estate Deli, biscuits, chutney, whipped butter (*d,g,sn*)

Two courses £39 / Three courses £43 Minimum two courses