



SQUERRYES

Snacks

Orange and garlic/harissa marinated Gordal olives (Vg) £.5
Squerryes Brut2020 £.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 mackerel, tomato fondue, pickled turnip, elderflower vinegar pearls, horseradish creme fraiche (d,f,su) £13
Arnaldo Caprai, Grecante 2021 £.13.5 175ml / £.53 Btl

Estate beef carpaccio, pickled walnut ketchup,, confit potato, (f,e,mu,su) £15
Barolo le Able Vajra 2011 £.26.5 125ml / £.152 Btl

Gin & dill cured chalk stream trout, roasted beetroot ketchup, roasted beetroot, fresh apple (f,su) £13.5
Squerryes Blanc de Blancs 2018 £.14 125ml / £.79 Btl

Foraged wild mushroom risotto , fresh autumn truffle, chive oil (d,su) £12.5
La Huida Albariño 2023 £.10 £.175 ml / £.38 Btl

Estate lamb faggot, spiced carrot purée, Ruby port jus, crispy artichoke (d,su)
San Pedro Sideral, 2021 £.12.5 125ml / £.65 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 rack of lamb with a cobnut, cumin, caraway & honey crust, braised lamb croquette, carrot puree, mint gel, lamb jus (d,n,su) £33

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

Sankey's market fish, salty fingers, girolles, 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 leeks, leek 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, braised beef pithiver, bobby beans, gamekeeper butter, triple cooked chips (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

Sides (£5.00 each)

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

Estate honey roasted roots (d)/ Garden sage & garlic roasted Kentish new potatoes (d)

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