



SQUERRIES

Snacks

- Freshly baked bread from the kitchen served with whipped local butter £6.5
Orange and garlic/Harissa-marinated Gordal olives £5
Maldon rock oysters (*cr,mo,su*) £3.50 *per oyster*
Truffled Trove arancini, smoked paprika & tomato (*d,e,su*) £8
Crispy cod cheeks, sauce Gribiche, compressed apple cucumber (*d,f,e,su*) £12.5

Starters

- Foraged wild mushroom risotto, fresh autumn truffle, chive oil (*d,su*)
Estate lamb faggot, spiced carrot purée, Ruby port jus, crispy artichoke (*d,su*)
Gin & dill cured chalk stream trout, roasted beetroot ketchup, roasted beetroot, fresh apple (*f,su*)

Mains

- Estate daube of beef, roasted celeriac purée, cavolo nero, red wine jus (*d,su*)
Pan-roasted Cornish cod, salty fingers & girolles, Squerries beurre blanc (*d,f,su*)
Beetroot & potato terrine, roasted onion velouté, crispy leeks, leek oil (*su*)
Roasted whole plaice, chive & trout caviar beurre blanc (*d,f,su*) (£7 *supplement*)

Sides (£5 *each*)

- Triple fat cooked chips / Barbequed hispi cabbage, miso & treacle dressing, crispy shallots (*so*) /
Estate honey roasted roots / Garden sage & garlic roasted Kentish new potatoes(*d*)

Desserts

- Fig leaf custard tart, raspberry sorbet (*d,e,g*)
Guanaja chocolate parfait, nameleka, caramelised chocolate, Kentish cherry sorbet (*d,e*) (£3 *supplement*)
Estate Honey & Vanilla set cream, honey cake, honeycomb tuile, burnt Estate honey ice cream (*d,e,g*)
Estate blackberry soufflé served with Estate blackberry ice cream (*d,e,su*) (£4 *supplement*)
Selection of artisan English cheeses and biscuits, quince, whipped butter (*d,g,su*) (£3 *supplement*)
Afogatto served with house-made vanilla ice cream & freshly brewed espresso (*d,e*)

Two courses £33 / Three courses £39 Minimum two course

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.

PLEASE NOTE: THIS IS A SAMPLE MENU AND MAY CHANGE SUBJECT TO AVAILABILITY