

# THE DINING ROOM

at the Squerryes Winery

Selection of warm sourdough, rye & seeded breads with seaweed butter £3,25

## Small Plates

- Portland crab taco, Estate butternut squash, corn salsa £8
- Grilled Cornish monkfish, lobster cracker, saffron £8
- Estate wild duck Wellington, smoked mushroom, black garlic £8
- Estate wood pigeon breast, carrot puree, cobnut butter £7
- Lime cured south coast mackerel, pickled cucumber, crème fraîche £7
- Brioche stuffed with slow cooked Berkshire pork, crab apple, damson £7
- Grilled English halloumi, chilli pickled carrot, walnuts £7
- Pickled Jersey rock oysters, celery, dill £6,5 (per pair)
- Pumpkin and ricotta arancina, saffron mayonnaise £6
- London handmade burrata, pepper, caper, pine nuts £7

## Large Plates

- Fillet of Sussex beef, thyme carrot, red wine, smoked bacon £32
- Grilled lobster and Portland crab cocktail, butterhead Caesar £26
- Dressed Portland crab, un-potted prawns, tomato, samphire, sourdough £24
- Saffron and home grown blue leek risotto, burnt shallot and sesame crackers £18

## Sharing Seafood Platter for 2 £78

*Cornish lobster, Portland crab, pickled Jersey rock oysters, Yuzu cured chalk stream trout, clams, lobster crackers & un-potted prawns with tomato salad, sourdough, pickles & condiments*

## Desserts

- Roasted estate apple & pear bun, caramel, almond cream £7
- Single origin Brazilian chocolate, pistachio & crème fraîche £7
- Lemon yoghurt cheesecake, preserved blackberries and white chocolate £6,5

## Cheese

- Ale-washed Maida Vale, mulberry pickled figs from the Estate £7
- Kelly's Canterbury goat's cheese, brioche, honey £7
- North Downs Winterdale Shaw, elderflower pears £6,5
- Kentish Blue, date and walnut cake £6,5
- Sussex Flower Marie, gooseberry and quince jam, biscuits £6



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