

THE DINING ROOM

at the Squerryes Winery

Tasting Menu

£65

£95 (with wine flight)

Jersey rock oysters, celery, dill

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English halloumi, chilli pickled carrot, walnuts

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Cornish monkfish, lobster cracker and aioli

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Portland crab taco and pumpkin salsa

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Whole roasted Cornish gurnard with garlic wilted greens

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Lemon yoghurt cheesecake, wild blackberries and white chocolate

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Sussex Flower Marie, gooseberry & quince jam and biscuits

Coffee & Truffles



**SQUERRYES
WINERY**

Allergy statement: Menu items may contain or come into contact with fish, shellfish, gluten, Sulphur dioxide, eggs, peanuts, tree nuts, milk, celery, seeds, mustard. For more information, please speak with a manager. Our Kitchen makes every attempt to identify ingredients that may cause an allergic reaction for those with food allergies. However, there is always risk of contamination as in our kitchen we use all those ingredients; although we have strict cross contamination policies, we cannot guarantee a total absence of these products in any of our cuisines' dishes.