

# THE DINING ROOM

at the Squerryes Winery

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

## Starters

- Portland crab taco, Squerryes butternut squash, corn salsa £8
- Atlantic cod tempura, fig pickle, spiced cauliflower £8
- Brioche stuffed with slow cooked Squerryes duck, crab apple, damson £7
- Pickled Jersey rock oysters, celery, carrot, dill £6,5 (per pair)
- Grilled English Halloumi, chili, pickled cabbage £7
- Pumpkin and ricotta arancini, saffron mayonnaise £6
- Crown prince squash soup, Kentish Blue wonton £7
- Outdoor reared pork belly skewer, peanut dressing £7

## Mains

- Monk's head mushroom risotto, burnt shallot, sesame crackers £18
- Grilled lobster and Portland crab Thermidor, butterhead Caesar £26
- Grilled Cornish monkfish, braised lentils, smoked bacon £25
- Fillet of line caught brill, shrimp butter, salt baked potatoes £23
- Squerryes pheasant, champ croquettes, savoy cabbage £21
- Fillet of Sussex beef, thyme carrot, red wine, smoked bacon, fondant £32
- Sides** - Buttered kale, champ croquettes or butterhead Caesar £3,5 each

## Seafood platter for two to share

*Cornish lobster, Portland crab, Pickled Jersey rock oysters, treacle cured chalk stream trout, clams, Queen scallops, lobster crackers, potted prawns with tomato salad, sourdough, pickles, condiments £78*

## Desserts

- Squerryes apple & pear bun, caramel, almond cream £7
- Single origin Brazilian hot chocolate mousse, cinnamon churros £7
- Lemon crème brûlée, blackcurrant £6,5

## Cheese

- Sussex Flower Marie, gooseberry & quince jam, biscuits £6
- Kentish Blue, date & walnut cake £6,5
- Ale-washed Maida Vale, mulberry pickled figs from Squerryes £7



**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 a risk of contamination's in our kitchen we use all the above ingredients; although we have strict cross contamination policies, we cannot guarantee a total absence of these products in any of our dishes.