



SQUERRYES

The Terrace

To Share

Bread and olives	£3.50
Triple cooked chips	£4.50
Homemade baked beans with chorizo and rosemary	£4.50
Baked quail's egg Florentine, Kentish double cream and Twineham Grange cheese	£7.50
Roasted chilli and coriander spiced king prawns and rainbow chard	£7.50
Whole globe artichoke, free range hen's egg, caper, black olive and parsley vinaigrette	£7.60
Chorizo croquettes, smoked paprika foam and baby leaf salad	£8.00
Langoustine and English pak choi spring roll with homemade wasabi aioli	£8.00
Beetroot and dill cured Scottish salmon gravadlax, rainbow beetroot salad and sweet dill sauce	£8.50
Fillet of Ightham Aberdeen Angus rose veal Milanese, Nutbourne tomato and chilli ragu	£10.50
Grass-fed diced Ightham Aberdeen Angus fillet steak tartare with a free range quail's egg on sourdough toast (contains cognac)	£10.50
½ dozen Malden rock oysters, lemon, tabasco, shallot and red wine vinegar	£19.20

Allergens: all our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Sourcing: provenance and animal care are important to us – all meat is outdoor reared, all chickens and eggs are free range. Where possible we source local ingredients, whilst also ensuring a balance of taste and texture.



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Garden Salads

Small / Large

Roasted Mediterranean vegetable salad and balsamic dressing	£7.50	£14.00
Rosary crotin goat's cheese with baby spinach, truffle honey piquillo pepper and rainbow beetroot	£7.50	£14.00
Free range chicken Caesar salad, home maple cured bacon and roasted Sussex Sourdough croutons	£7.50	£14.00
Tricolore salad – Laverstock buffalo mozzarella, Nutbourne heritage tomatoes, hass avocado and Squerryes pesto dressing	£8.50	£16.00
Seared yellow fin tuna Niçoise, Kalamata olives and estate quails' eggs	£9.50	£17.00
Scottish salmon, cucumber salad, natural yogurt and dill	£9.50	£17.00
English beef carpaccio salad with rocket, confit cherry vine tomatoes, Dijon And truffle dressing and extra mature Cornish gouda	£9.50	£17.50

Main Dishes

Baby spinach, leek, Graceburns of Chiddingstone feta-style cheese filo tart		£13.50
Grass-fed Kent beef burger, Montgomery cheddar, home cured bacon and triple cooked chips		£15.00
Roasted seabass with caramelised fennel, crushed new potatoes, citrus fruit and orange and basil jus		£17.50
Dressed Devonshire crab and homemade aioli		£19.20
Sirloin of English beef with triple cooked chips, rocket salad, sauce moutarde and confit cherry vine tomatoes		£28.50
Cornish lobster with confit garlic and parsley butter	Half £27.00	Whole £54.00

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