



SQUERRYES

The Bottle Store Restaurant A la Carte Menu

Snacks

Bread and olives	£3.50
Whipped goat's cheese and toasted focaccia	£4.50
Calamari fritti with wasabi aioli	£4.50

Starters

Wood pigeon, mushroom and chicken liver terrine with truffle butter, a herb salad and Kent garden chutney	£7.50
Laverstock buffalo mozzarella, avocado and Nutbourne heritage tomato salad with pesto dressing	£8.50
Twice baked cheese souffle (Twineham Grange and Rosary goat's cheese)	£8.50
Tuna carpaccio with avocado and tomato salsa	£9.50
Toasted brioche with locally foraged mushrooms and Kent snails	£9.50
Grass-fed, diced Ightham Aberdeen Angus fillet steak tartare with a free range quail's egg on sourdough toast (contains cognac)	£10.50
Soft shell crab tempura with Kent pac choi and chilli crème fraiche	£11.00
Roasted scallops with chorizo and lemon grass espuma	£11.50

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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Mains

Foraged mushroom risotto with white truffle foam	£13.50
Dungeness crab and egg linguini with roasted tomatoes and chilli	£16.50
Salmon en papillote with roasted vegetables and basil buerre blanc	£16.50
Slow braised beef short ribs with herb dumplings, braised rainbow chard, cauliflower cheese and baby turnip	£17.00
Roasted seabass, citrus fruits, crushed new potato, caramelised fennel, orange jus	£17.50
Confit duck leg with celeriac rosti, roasted Kent cox apples, braised hispa cabbage and green peppercorn jus	£17.50
Lamb shank with pommes dauphinoise, braised cavalo nero (kale) and confit shallots	£19.50
Sirloin of beef with triple cooked chips, confit tomato, watercress and sauce moutarde	£28.50

Sides

Creamed spinach	£4.50
Triple cooked chips	£4.50
Cauliflower cheese	£4.50
Caramelised carrots	£4.50
Mashed potato	£4.50
Tenderstem broccoli with toasted almonds and red chilli	£4.50

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