



SQUERRYES

Snacks

Bread and olives (V) (g)	£3.50
Whipped goat's cheese and toasted focaccia (V) (g, goat's milk)	£4.50
Crispy pork scratching with apple sauce	£4.50
Smoked mackerel, beetroot and horseradish pate with melba toast (f, g, mi, mu)	£4.50

Starters

Laverstock buffalo mozzarella en carozza with confit Nutbourne cherry vine tomato, basil and chilli ragu (V) (e, g, mi)	£8.50
Crispy pork belly with apple and celeriac salad and an apple and lemon purée (e, g)	£8.00
Twice baked cheese souffle (Twineham Grange and rosary goat's cheese) (e, g, mi)	£8.50
Pheasant, partridge and chicken liver terrine, with Kent apple and pear chutney, toasted sourdough and truffle butter (g)	£8.50
Toasted ciabatta with locally foraged mushrooms (V) (g, mi)	£9.50
Soft shell crab tempura with Kent pac choi and chilli crème fraiche (cr, g, mi)	£11.00
Roasted scallops with chorizo, wilted spinach and lemon grass espuma (cr, mi)	£11.50
Seared tuna carpaccio with crab, avocado and tomato tian (cr, f, mi)	£12.50

Dieteries: V – Vegetarian

Allergens: ce - celery, cr - crustacean, e - egg, f - fish, g - gluten, l - lupin, mi - milk, mo - mollusc, mu - mustard, n - nut, p - peanut, se - sesame, so - soya, su - sulphite

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, cep croquette with white truffle foam (V) (e, g, mi)	£13.50
Roasted onion and leek tart with grilled rosary goat's cheese, spiced sweet potato and purple sprouting broccoli (V) (e, g, mi)	£15.50
Slow braised beef cheeks with confit shallots, herb dumplings, mashed potato and chantenay carrots (g, mi)	£18.50
Romney Marsh lamb shanks with gratin dauphinoise, braised cavalo nero and confit shallots (mi)	£19.50
Roasted seas bass with crushed new saffron potatoes, caramelised fennel and basil beurre blanc (mi)	£22.50
Pan seared duck breast served on a bed of stir fried vegetables with confit duck leg egg noodles with plum sauce (e)	£26.50
Fillet of beef with slow cooked beef ribs, triple cooked chips, foraged mushrooms, purple sprouting broccoli and sauce moutarde (mi, mustard)	£32.50
Dover Sole, mashed potato, blanched spinach, lemon and parsley butter (mi)	£34.50

Sides

Triple cooked chips	£4.50
Caramelised chantenay carrots (mi)	£4.50
Tender stem broccoli with toasted almonds and red chilli (n)	£4.50
English creamed spinach with Twineham Grange parmesan (mi)	£4.50
Mashed potato (mi)	£4.50

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