



SQUERRYES

The Bottle Store - Lunch Set Menu

2 Courses - £20

3 Courses - £25

Starters

Hake ceviche with red onion, chilli, coriander and tiger milk sauce (f)

Pressed Sussex ham hock terrine with spiced pickled Kent autumn vegetables (g)

Foraged wild mushroom croquettes with truffle foam (V) (g, mi)

Mains

Salmon fish cake, wilted rainbow chard and creamed leeks (f, g, mi)

Rosary goat's cheese, rainbow beetroot, squash and leek filo parcel (V) (g, mi)

Confit duck leg, celeriac rosti, caramelised apple, crackling and Biddenden cider
and port jus (mi)

Puddings

Selection of homemade ice cream (mi, n)

Sticky toffee pudding with salted caramel sauce and hazelnut ice cream (mi, n)

Sussex Bramley apple crumble with homemade custard (mi)

Dietaries: 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

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.