



SQUERRYES

The Bottle Store Restaurant

Snacks

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

Starters

Grilled asparagus, scrambled eggs and pea purée (V) (e, mi)	£8.50
Twice baked cheese souffle (Twineham Grange and Rosary goat's cheese) (V) (e, g, mi)	£8.50
Duck and orange terrine, with pistachio and thyme	£8.50
Six Malden oysters with red wine shallot vinegar (cr)	£19.95
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
Seared fillet of Sussex beef carpaccio (Gillshaw Farm), soft boiled quail's egg, truffle mayo, rocket and Twineham Grange (e)	£12.50

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

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

Roasted tomato and Laverstock buffalo mozzarella risotto (V) (mi)	£13.50
Roasted onion and baby leek tart with grilled Rosary goat's cheese, spiced sweet potato and purple sprouting broccoli (V) (e, g, mi)	£15.50
Dungeness crab and egg linguine, with roasted tomatoes and chilli (cr, g)	£16.50
Roasted line caught sea bass from Rye Harbour with crushed new saffron potatoes, caramelised fennel and basil buerre blanc (f, 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
Romney Marsh herb crusted rack of lamb with gratin dauphinoise, braised cavalo nero and confit shallots (mi, mu, g)	£29.50
Fillet of Sussex beef (Gillshaw Farm) with slow cooked beef ribs, triple cooked chips, foraged mushrooms, purple sprouting broccoli and sauce moutarde (mi, mu).	£34.50
Dover Sole (from Rye), mashed potato, blanched spinach, lemon and parsley butter (f, mi)	£36.50

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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