



SQUERRYES

The Terrace Restaurant

To Share

Bread and olives (V) (g)	£3.50
Triple cooked chips (V)	£4.50
Asparagus and hollandaise sauce (V) (e, mi)	£8.50
Ham hock terrine with pickled Kent vegetables and toasted sourdough (g)	£7.50
Calamari fritti with lemon, chilli and coriander, served with wasabi mayo (f)	£7.50
Baked quail's egg florentine, Kentish double cream and Twineham Grange cheese (V) (e, mi)	£7.50
Chorizo croquettes, smoked paprika foam and baby leaf salad (g, mi)	£8.00
Langoustine and English pak choi spring roll with homemade wasabi aioli (g, cr)	£8.00
Beetroot and dill cured Scottish salmon gravadlax, rainbow beetroot salad and sweet dill sauce (f, e)	£8.50
Potted Morecambe Bay shrimps with melba toast, paprika and lemon (cr, g)	£9.50
Kent snails with foraged wild garlic and parsley butter, toasted ciabatta (mi, g, mo)	£9.50
Pan fried Rye Bay scallops with parsnip puree and black pudding (cr, g)	£10.00
Crab and avocado tacos with pico de gallo (cr)	£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 seasonal ingredients, whilst also ensuring a balance of taste and texture.



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Garden Salads	Small / Large	
Rosary crotin goat's cheese with rainbow chard and Estate Truffle Honey (V)	£7.50	£14.00
Mackerel (Rye Bay) cerviche with cucumber and dill, crème fraiche and Avruga caviar (f, mi)	£7.50	£14.00
Tricolore salad – Laverstock buffalo mozzarella, Nutbourne heritage tomatoes, hass avocado and Squerryes pesto dressing (V) mi,n)	£8.50	£16.00
Miso roasted Scottish salmon with new potatoes and purple sprouting broccoli (f, so)	£9.50	£17.00

Main Dishes

Roasted tomato and Laverstock buffalo mozzarella risotto (V) (mi)	£13.50
Asparagus, mint and ricotta tart, estate watercress salad (V) (mi, g, e)	£14.50
Grass-fed Sussex beef burger (from Gillshaw Farm), Montgomery cheddar, home cured bacon and triple cooked chips (g, e, mu, mi)	£15.00
Dungeness crab and egg linguine, with roasted tomatoes and chilli (cr, g)	£16.50
Roasted seabass with caramelised fennel, crushed new potatoes, citrus fruit, orange and basil jus (f, mi)	£17.50
Half native lobster with foraged wild garlic and parsley butter. Nutbourne tomato, estate watercress and rocket salad (cr, mi)	£25.50
Sirloin of Sussex beef (from Gillshaw Farm) with triple cooked chips, estate watercress salad, sauce moutarde and confit cherry vine tomatoes (mu, e, mi)	£28.50

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