



SQUERRYES

The Terrace

To Share

Bread and olives (v) (g)	£3.50
Skin on triple cooked skinny chips (v) (ce)	£4.50
Ham hock terrine with pickled Kent vegetables and toasted sourdough (g, su)	£7.50
Calamari fritti with lemon, chilli, coriander and wasabi mayo (f)	£7.50
Spinach and ricotta tortellini with sage foam (gu, 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
Asparagus and hollandaise sauce (v) (e, mi)	£8.50
Potted Morcambe Bay shrimps with melba toast, paprika and lemon (cr, g)	£9.50
Kent snails with Squerryes Estate 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, mi)	£10.00
Crab and avocado tacos with pico de gallo (cr, g, e)	£12.50

Dietaries: v - vegetarian, vg - vegan

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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Garden Salads	Small / Large	
Rosary crotin goat's cheese tartelette with fig, black olives, rainbow chard and Squerryes Estate truffle honey (v) (g)	£7.50	£14.00
Rye Bay mackerel ceviche with cucumber and dill, crème fraiche and avruga caviar (f, mi, su)	£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
Seared Gillshaw Farm beef carpaccio and watercress salad with truffle mayo, watercress and Twineham Grange (e)	£9.50	£17.00

Main Dishes

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

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