

THE
 BOTTLE
 STORE
 RESTAURANT

Sharing Plates for Lunch & Dinner

Bread, butter and Kalamata olive (g, mi) £4.00

Starters

Aubergine and parmesan tortellini with sage foam (g, mi) £7.50
 Duck and orange terrine with orange gel, confit orange zest and melba toast (g) £8.00
 Steamed mussels with lemon grass, ginger, coriander and coconut milk (cr) £8.50
 London Burrata with figs and extra virgin olive oil and aged balsamic (mi) £10.50
 Cured mackerel (Mizpah Boat, Rye) with salted cucumber, crème fraiche and avruga caviar (f, mi) £10.50
 Tuna and avocado tartare with soy and lime dressing topped with sesame seeds (g, se) £10.50
 Slow cooked beef rib, with chilli, spring onions and coriander (Gillshaw Farm, Sussex) £14.50
 Glazed queen scallops with chilli and lemon scented breadcrumbs (cr, g, mi) £16.00

Main Courses

Vegan green curry with Squerries kitchen garden vegetables and estate foraged mushrooms (vg) £14.00
 Braised endive (chicory) with estate foraged mushrooms, double cream and parmesan (mi) £14.00
 Slow cooked beef cheeks (Gillshaw Farm, Sussex) and herb dumplings (ce, gl) £14.50
 Slow cooked pork belly (Plantation Pigs, Sussex) with crackling and apple sauce £15.00
 Line caught sea bass (Mizpah Boat, Rye) with caramelised fennel (g) £22.50
 Rack of English lamb (Romney Marsh, Kent) with rosemary jus £26.00
 Fillet steak (Gillshaw Farm, Sussex) with thyme jus £28.50
 Dover Sole with lemon and parsley butter (mi) £45.00

Sides (all at £3.50)

Chips	Wilted spinach
Mashed potato (mi)	Tender stem broccoli
Jasmine and coriander rice	Caramelised carrots
Galette potato (mi)	Curly kale

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

Food Preparation: 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.