

THE
BOTTLE
STORE
RESTAURANT

A La Carte Menu

Sussex Kitchen bread, whipped butter and Kalamata olives (g, mi) £4.00

Starters

Pumpkin tortellini with Squerryes kitchen garden pumpkin purée and toasted pine nuts drizzled with homemade chilli oil (g, mi) £7.50

Squerryes estate pheasant and game terrine with orange gel, confit orange zest and melba toast (g) £8.00

Steamed Hastings mussels with Squerryes marinère sauce and sliced Sussex Kitchen baguette (mo, mi) £8.50

Homemade Squerryes potted shrimp (Morecambe Bay brown shrimp with ground spices including mace, nutmeg, coriander and ginger) and melba toast (cr, g) £9.50

Dry cured Rye mackerel (Mizpah Boat) with salted cucumber, crème fraiche and avruga caviar (f, mi) £10.50

Yellow fin tuna and avocado tartare with homemade soy and lime dressing topped with black and white sesame seeds (g, se) £10.50

Slow cooked Sussex beef rib from Park Farm, Kent in a homemade veal jus, Squerryes kitchen garden chilli, spring onions and coriander £14.50

Glazed Winchelsea queen scallops with Squerryes kitchen garden chilli and Sicilian lemon scented panko breadcrumbs (cr, g, mi) £16.00

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.

Main Courses (please add sides from below)

Vegan green chilli curry with Squerryes kitchen garden vegetables and Squerryes estate foraged mushrooms (vg)	£14.00
Braised Kent endive (chicory) with locally foraged wild mushrooms, Northiam Dairy double cream and Parmigiano Reggiano DOP (mi)	£14.00
Slow cooked Sussex beef cheeks from Park Farm, Kent and Squerryes kitchen garden herb dumplings (ce, gl)	£14.50
Slow cooked South Downs Duroc x Hampshire pork belly with homemade crackling, Kent bramley apple sauce, a thyme jus and crispy Squerryes kitchen garden sage	£15.00
Pan fried sustainably farmed Scottish salmon with creamy Squerryes kitchen garden leeks and white wine sauce (mi, f)	£19.00
Line caught Rye sea bass (from the Mizpah Boat) with caramelised Kent fennel and homemade pesto (f, mi, n)	£22.50
Rack of Romney Marsh lamb with Squerryes kitchen garden rosemary jus and garnished with purple potatoes	£26.00
Sussex fillet steak from Park Farm, Kent with Squerryes kitchen garden thyme jus	£36.00

Sides (all at £3.50)

English galette potato with Sussex Downs butter (mi)	Triple cooked skin-on English chips	Mashed English potato (mi)
Caramelised Squerryes kitchen garden carrots	Jasmine and coriander rice	Blanched Kent curly kale
Wilted English spinach	Kent tenderstem broccoli	

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