

THE
BOTTLE
STORE
RESTAURANT

Lunch Set Menu for December

2 Courses - £23.50 | 3 Courses - £28.50

Starters

Beetroot cured gravalax with sweet dill sauce, buttered brown bread (g)

Sister Sarah, Kentish Blue croquettes, Rosary goat's cheese foam, Kent quince (g, m)

Turkey, duck and pheasant terrine from the Squerryes estate, wrapped in dry cured bacon from Wealden Smokery with cranberry jel (g)

Mains

Wild mushroom stroganoff, parsley rice, braised Hispa cabbage (v)

Moules marinière with Squerryes and Northiam double cream, triple cooked skinny frites (cr, m)

Confit Squerryes estate duck leg with braised red cabbage, Brussel sprouts, mashed potato, green peppercorn jus (m, g)

Puddings

Sticky toffee pudding with Cornish clotted cream (g, mi)

Panettone bread and butter pudding (g, e, m)

Selection of five artisan English cheeses (£4.00 supplement)

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

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.