



# SQUERRYES

## Sharing Platters / Starters

Goat's cheese mousse and confit cherry vine tomato with leaves from The Squerryes Kitchen Garden	£8
Spinach and ricotta tortellini with truffle espuma and Parmigiano Reggiano D.O.P. (v) (g, mi)	£9
Sicilian lemon scented crispy pork belly cubes with Kent Bramley apple sauce (e, g)	£9
Buffalo mozzarella with heritage tomato, beetroot, aged balsamic vinegar and extra virgin olive oil (v) (mi)	£10
Spiced crispy squid, Asian style salad, sweet chilli, chive, and coconut dressing (e, f, mi)	£11
Stuffed courgette flower with spinach and ricotta and baby courgette tempura (v) (g, mi)	£11
Yellow fin tuna and hass avocado tartar with sweet soy sauce and toasted sesame seeds (f, g, se, so)	£12
Seared Rye Bay scallops with lemongrass foam (cr)	£16

## Main Dishes

Warm puff pastry and Ragstone goat's cheese tart with fig, red onion confit, Kalamata olives and capers (v) (e, g, mi)	£15
Chargrilled grass fed Park Farm Sussex cheese burger with skin on triple cooked skinny chips, smoked onion aioli and tomato relish (ce, e, g, mi, mu, su)	£16
Grilled aubergine and courgette salad with roasted artichoke hearts and spiced sweet potato (vg)	£17
English mussels with a Thai green curry sauce and skin on triple cooked skinny chips (mi, mo, su)	£18
Chargrilled whole poussin, paprika and lemon sauce, confit cherry vine tomato salad and fried potatoes	£25
Roasted seabass fillet with Squerryes foraged wild garlic pesto, crushed Jersey Royal new potatoes and caramelised fennel (f, mi, n)	£26
Roasted monk fish with Palourde clams, asparagus and white wine sauce (f, mo, su)	£27
Sirloin of Park Farm Sussex beef with skin on triple cooked skinny chips, Squerryes Estate salad, sauce moutarde and confit cherry vine tomatoes (e, mi, mu)	£36

## Sides (each £4.50)

- Skin on triple cooked skinny chips
- Grilled tender stem broccoli with toasted chilli and olive oil
- Squerryes Kitchen Garden Rocket and Parmigiano Reggiano D.O.P. salad with balsamic dressing (mi)
- Crushed Jersey Royal new potatoes

**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.