

***We create joy by sourcing as much of our menu directly from our 2,500 acre Estate as possible.
We are sustainability led and inspired, using all our flora and fauna.***

***Adopting a true Nose-to-Tail philosophy, we utilise our animals to their full potential, as well
as foraging seasonally.***

While you wait

Marinated orange & garlic Gordal olives (su) £4
(Squerries 2019 Brut £10.50 125ml/ £59 Btl)

Starters

Early season barbecued English asparagus, Baron Bigod custard, wild garlic persillade (V) (d,e) £13
(Simpsons Gravel Castle Chardonnay £11 175ml/ £40 Btl)

Estate wild garlic & spring pea risotto, Kentish asparagus cream, Baron Bigod (V) (d,s) £11/£19
(Charles Palmer Pinot Noir 2018 £22.50 175ml*/ £85 Btl) Or (Squerries 2013 Brut Late Disgorged £15 125ml/ £88 Btl)

Pan seared scallops, smoked pork belly, caramelised onion, chicken xo sauce (cr,f,mo,s) £22
(Squerries BdB 2015 £14 125ml / £76Btl) Or (Sancerre, Silex 2021 £12.5 175ml / £52 Btl)

Duck heart parfait, blood orange, pickled walnut ketchup, Squerries honey glazed duck fat brioche(d,e,g,n,su) £13
(Squerries 2013 Brut £15 125ml / £88 Btl) Or (Circumstance Cabernet Sauvignon £9.5 175ml/ £39 Btl)

Dietaries: V - Vegetarian, Vg - Vegan

Allergens: ce - celery, cr - crustacean, d - dairy, e - egg, f - fish, g - gluten, l - lupin, 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.

****All Wild game may contain buckshot (we do take every care to remove but trace may be found)***

Main Dishes

Estate venison haunch, smoked shoulder pie, heritage carrots, fondant potato, Pedro Ximenez jus (d,g,su) £32
(Vallet Freres, Beaune 1er Cru Les Epenottes 2017 £25 175ml/ £93 Btl) Or (Circumstance Cabernet Sauvignon £9.5 175ml/ £39 Btl)

Estate lamb, rainbow chard, pink fir potato, early season English asparagus, sweet breads, sauce soubise (su,d)
£28
(Silice Viticultores Tinto, Mencia 2020 £16 175ml*/ £58Btl) Or (Le Albe G D Vajra 2011 Barolo £30 175ml*/ £105 Btl)

St Tola goats cheese & beetroot tarte tatin, pickled golden & candied beetroot, Estate foraged watercress,
Squerryes honey dressing (V)(d,g,mu,su) £18
(Simpsons Gravel Castle £11 175ml/ £40 Btl) Or (La Reine de l'Arenite, Fleurie La Madone 2021 £10 175ml/ £35 Btl)

Estate beef sirloin, braised beef stuffed roasted onion, triple fat cooked chips, pan jus (d,f,m,su) £35
(Amauta 'Corte IV' Cabernet Franc/Malbec 2020 £11.5 175ml/ £44 Btl) Or (Château Lafon Rochet £32.5 175ml*/ £125 Btl)

Pan roasted Cornish pollock, wild garlic gnocchi, morrels, sea vegetable salad, verjus sauce (f,d,su) £23
(Sauska, Dry Furmint 2020 £9.5 175ml/ £33 Btl) Or (Squerryes 2015 Blanc de Blancs £14 125ml/ £76 Btl)

Sides (£4.50 each)

Purple sprouting broccoli (V) (d)/Triple fat cooked chips/ Squerryes honey & miso roasted
carrots(V)(so)/Pommes dauphinoise (d)

Dietaries: V - Vegetarian, Vg - Vegan

Allergens: ce - celery, cr - crustacean, d - dairy, e - egg, f - fish, g - gluten, l - lupin, 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.

**All Wild game may contain buckshot (we do take every care to remove but trace may be found)*