

CHAPEL DOWN WINES BY THE GLASS

(Please refer to our wine list for a wider selection)

SPARKLING WINES

Glass

Chapel Down Brut Vintage Reserve

7.70

Pale lemon yellow in colour, the nose is slightly floral with some citrus. A well-structured wine with hawthorn, citrus and yeasty flavours and a hint of blackcurrant leaves

Chapel Down English Rose Vintage Reserve 2002

8.95

For those who find some Champagnes too sharp, this is ideal. From the colour through to the aftertaste this has delicacy, great finesse and high refreshment value. A light lemon sherbet nose with hints of blackcurrant, rosehip and strawberry on the palate..

WHITE

Glass Carafe

Flint Dry

2007

4.05

9.15

A medley of different varieties is blended and fermented together to create this smooth, well-balanced wine. Extended lees contact adds body, flavour and complexity to the blend

Bacchus

2007

6.10

13.20

Fine, fruity white wine with crisp apple flavours and an intriguing flinty undertone. Lighter and refreshing, this wine will age interestingly and elegantly over the next 2-3 years.

Bacchus Reserve

2007

6.90

13.85

This latest release of Bacchus Reserve is possibly one of our best yet. The Bacchus grapes, all from selected vineyards in Kent and Essex are cool fermented in stainless steel. They produce a wine with a wonderfully delicate nose of hedgerow and rose petal. The crisp balanced acidity and hints of apple and citrus, combine with an underlying minerality to give a complex finish.

ROSE

La Serre, Rose Syrah

2007

5.95

10.60

Beautiful petal rose colour. Lively nose of little red and black fruits with flower fragrances. The palate is fresh with smooth and silky tannins.

RED

Rondo regent Pinot Noir

NV

4.05

9.15

A light, smooth and warming blend of English red varieties, Pinot Noir, Rondo and Regent. Barrel Ageing has rounded and added complexity with oak spice, red and blackberry fruit on the nose and palate. Hints of cherry on the finish. Reminiscent of wines from the south of France.

Starters

Confit Duck and Wood Pigeon Terrine Toasted Sour Dough,
Cumberland Sauce

Local Foraged Mushroom Soup, Truffle Pearl Barley

Lobster Ravioli, Creamed Leeks, Lobster Bisque

Main Courses

Grilled Calves Liver, Caramelized Red Onions, Creamed Sage
Infused Tenderden Potatoes, Crisp Pancetta, 'Devilled' Sauce

Pork Three Ways, Braised Savoy Cabbage, Sage Mash, Sautéed
Spinach, Kentish Apple and Sage Sauce

Pan Roast Turbot, New Potato and Tomato Salad,
Citrus Butter Sauce

Side Dishes all at 2.95

'Triple' Cooked Tenderden Chips
Honey Roasted Parsnips

Barkham Blue Cheese Dauphinoise
Braised Red Cabbage

Deserts

Pear & Mixed Winter Fruit Crumble with Custard

Selection of Kentish Cheeses, Oat Biscuits,
Home Made Apple Chutney
(Supplement of 1.95)

Sticky Toffee Pudding Caramel Sauce and Vanilla Ice Cream

*Selection of Teas and Coffees from £2.75
Served with Chocolates from the Bon-Bon Tree*

Lunch Menu

2 Courses 12.95

3 Courses 14.95

RICHARD *Phillips.*
CHAPEL DOWN

There will be a service charge of 10% for parties of nine and over