

A LA CARTE MENU

Wine suggestions have been carefully selected by our Chief Wine Maker Owen Elias

Starters

Salmon and Crab Fish Cake with Fennel and Dill, Pickled Cucumber, Appledore Baby Leaves, Tartar Sauce 6.95

Wine suggestions:

First choice --Loire Sancerre

Adventurous choice – Lorgarde Viognier

Poached Lobster and Cray fish 'Tian', Roast Red Peppers, Avocado, Baby Watercress Leaves, Gaspachio Dressing, Deep Fried Cauliflower Florets 9.95

Wine suggestions:

First choice – Chapel Down Bacchus, Reserve

Adventurous choice – Vouvray, Domaine Toussaint

Chapel Down 'Tullens' Red Wine Poached Kent Pears, Golden Cross Goat's Cheese Mousse, Walnut and Chicory Salad V 6.95

Wine suggestions:

First choice – Nectar 2008

Adventurous choice – Rioja Crianza Tinto, Bodegas Tobia

Carpaccio of 'Kentish' Beef with Mignonette Pepper, Blue Cheese Mousse, Port and Star Anise Dressing 8.95

Wine suggestions:

First choice – Les Charmeuses' Cotes de Nuits Villages,

Adventurous choice – Vavasour Awatere Valley Riesling

Crab and Fennel Risotto, Pan Fried Diver Caught Scallops, Crab Bisque 9.95

Wine suggestions:

First choice – Friendly Gruner-Veltliner, Laurenz

Adventurous choice – Loire Sancerre

Tea Smoked Local Pigeon Breast, Foie Gras Parfait, Roast Golden Beetroot, Watercress and Sage Salad 8.50

Wine suggestions:

First choice – Rondo regent Pinot Noir

Adventurous choice – Les Chatmeuses' Cotes de Nuits Villages,

Garden Pea Soup with Crisp Ox Tongue, Poached Hens Egg 5.95

Wine suggestions:

First choice – Chapel Down Brut NV

Adventurous choice – Special Cuvee' Sauvignon Blanc, Springfield

Chapel Down 'Deli' Board 8.95

A Selection of 'British' Cured Meats, Terrines, Baked English Brie with Garlic and Thyme, Apple Chutney, Toasted Sour Dough

Wine suggestions:

First choice – Les Charmeuses' Cotes de Nuits Villages 2005

Adventurous choice – Cotes du Roussillon Blanc Centenaire 2007

Main Courses

Baked Fillet of Brill with Wild Mushroom and Herb Crust, Grilled Fennel, Chapel Down Brut and Chive Sabayon 16.95

Wine suggestions:

First choice –Chapel Down Flint Dry

Adventurous choice –Loire Sancerre

Roast Rack of New Season 'Park Farm' Lamb, Braised Gem Lettuce, Roast Baby Artichokes, Fondant Potato, Nicoise Jus 19.75

Wine suggestions:

First choice -- Rosso di Toscana

Adventurous choice – Les Charmeuses' Cotes de Nuits Villages

Pan Fried Fillets of John Dory, Crushed New Potatoes with Chervil, Broad Beans, Pea and Morel Mushroom Ragout 14.95

Wine suggestions:

First choice – Lourensford Chardonnay

Adventurous choice – Springfield Sauvignon Blanc, Special Cuvee

Grilled Calves Liver, Caramelized Red Onions, Creamed Sage Infused Tenderden Potatoes, Crisp Pancetta, 'Deville' Sauce 15.95

Wine suggestions:

First choice -Malbec Lagarde

Adventurous choice -- Rioja Crianza Tinto, Bodegas Tobia

Roast Rib of 'Aldington' Kentish Beef, Sautéed Garlic Scented Woodland Mushrooms, Barkham Blue Cheese Dauphinoise, Watercress Mousse, Rosemary Roasting Juices 18.00 per person (for 2 to share)

Wine suggestions:

First choice -- Malbec Lagarde,

Adventurous choice -- Rioja Crianza Tinto, Bodegas Tobia

Griggs of Hythe Poached Smoked Haddock, Bubble and Squeak, Poached Hens Egg, Bacchus White Wine and Lemon Butter Sauce 13.95

Wine suggestions:

First choice – Miolo Fortaleza do Seival Pinot Grigio

Adventurous choice – Special Cuvee' Sauvignon Blanc, Springfield

Deep Fried Fillet of Cod in Light Curry Infused Chapel Down Beer Batter, Triple Cooked Chips, Crushed Peas, Tartare Sauce 14.95

Wine suggestions:

First choice – Chapel Down Bacchus

Adventurous choice – Miolo Fortaleza do Seival Pinot Grigio

Slow Cooked Belly of 'Land Race' Pork, Creamed Cabbage with Cured Smoked Bacon, Kentish Apple and Sage Compote, Grain Mustard Cream Sauce 15.95

Wine suggestions:

First choice – Vouvray, Domaine Toussaint 2007

Adventurous choice – Cotes du Roussillon Blanc Centenaire

Side Dishes all at 2.95

'Triple' Cooked Chips
Barkham Blue Cheese Dauphinoise
Rocket and English Parmesan Salad
Buttered Jersey Royal Potatoes, Chopped Garden Herbs
Runner Beans with Red Wine Shallot Butter
Grilled Citrus Infused Fennel

These are some of Our Local Kent Suppliers Which we are proud to use :

Food For Kent www.foodforkent.co.uk
Fresher By Miles www.fresherbymiles.com
Chart Farm Venison www.chartfarm.com
Gunn Butchers www.gunnbutchers.co.uk
Birling Estate Shoot
Maws in Hawkhurst Cheeses www.mawsforfinefoods.co.uk
Griggs of Hythe Fish www.griggsofhythe.com

Sunday Brunch at Chapel Down

12-4pm

Roast 12.95

Thursday Night is Live Music Night

3 Courses for 25.50

V = Vegetarian

If you have any dietary requirements or allergies please inform us.

All of our Ingredients are purchased daily. Please be understanding if something is unavailable.

To the best of our knowledge, no genetically modified ingredients have been used.

A service charge of 10% will be added to parties over 8.