



FRASERS, EGERTON, KENT, ENGLAND

Frasers is THE place to gather, share stories and enjoy amazing food flavours that reflects the finest seasonal, sustainable local ingredients from the Garden of England.



STARTERS

*Baked 'Winnies Wheel', sauteed potatoes, pickles and ferments, homemade focaccia
(minimum 2 people) (MI, SU, G)*

Breaded Estate pheasant goujons, Cumberland sauce (G, MI, SU, MU)

'Spiced kitchen garden parsnip soup, onion bhaji, raita (MI, G)

*'Boathouse Fisheries' mussels, 'Biddenden' cider, shallot, parsley and Jersey cream
sauce, sourdough (SF, MI, G, SU)*

Chicken terrine, chutney, toasted sourdough (G, SU)

Chicory & walnut salad, confit pear, Kentish blue (MI, NU, SU)

STARTERS £29.00 FOR 2 OR AS A MAIN COURSE FOR 1. £15.00 FOR 1 AS A
STARTER.

Rye harbour scallops, textures of cauliflower (MO, MI, G) – £19.50



THE FIELD

Steaks:

For 2 to share:

Chateaubriand £100.00

Tomahawk £120.00

For 1:

Sirloin 8oz £36.00

Fillet 6oz £40.00

Rib-eye 8oz £34.00

Served with thrice cooked chips, garlic field mushroom (TG, MI)

*select from one of the following sauces garlic butter (M), peppercorn (SU, MI),
bearnaise (E, SU, MI), blue cheese (MI), chimichurri (SU)*

SIGNATURE DISHES GAME DISHES MAY CONTAIN SHOTS

Estate Pheasant à la Normande (MI, SU) - £24.50

*Slow roast belly of 'Egerton' pork, caramelised apple, 'Biddenden' cider and
wholegrain mustard sauce (MU, SU, MI)- £26.50*

*Slow-braised featherblade of Kentish Beef, Biddenden Dornfelder red wine
sauce, shallot, Yorkshire Pudding (SU, G, MI, E)- £32.50*

*Whole roast partridge, sage, thyme & onion stuffing, parsnip, bread sauce (G,
SU, MI)- £28.50*

Game casserole, parsley dumpling (G, MI, SU, MU, CL)



THE FIELD

‘Frasers’ signature 8oz steak burger, ‘Ashmore’ cheddar, lettuce, pickles, burger sauce, cob bun (G, MI, SU, E)– £18.95

Garlic and herb chicken burger, crispy bhaji, garlic, mint and cucumber yoghurt, lettuce, pickles, cob bun (G, MI, SU)– £16.95

‘Frasers Estate’ lamb burger, ‘Ellie’s Goats Cheese’, tzatziki, lettuce, cob bun (MI, G)–£18.95

Confit garlic Portobello mushroom burger, beer battered onion rings, sriracha mayonnaise, lettuce, cob bun (MI, G, E)– £16.95

All served with triple cooked chips (TG) and house slaw (MI)



THE SEA:

Frasers Signature Fish Pie (F, E, SU, MI, MO)– £28.50

‘Garden herb–crusted hake, celeriac and Bramley apple puree (F, G, MI)– £26.50

South coast mussels, ‘Biddenden’ cider, shallot, parsley and Jersey cream and parsley sauce, Thrice cooked chips, sourdough (CR, SU, MI, G)– £29.00

Griddled shell–on prawns, garlic butter (CR, MI) For 1: £28.50 / For 2 £54.00



SIDES:

Hand cut triple cooked chips (TG)

Crispy local roast potatoes, rosemary, garlic, thyme

'Goachers' battered onion rings (TG, MI)

Roasted parsnips, honey & parmesan (MI)

kitchen garden mixed leaves, vinaigrette (SU, MU)

Celeriac Remoulade (E, SU)

Buttered Carrots, Parsley (MI)

Maple roasted Brussel sprouts

Spiced red cabbage (SU, MU)

Carrot and swede mash (MI)

Cauliflower and leek cheese (MI, G)

All sides are £6.50 each



AND TO FINISH:

Frasers renowned sticky toffee pudding, caramelised apple, caramel sauce, clotted cream ice-cream (SU, G, E, MI)

Winter berry and apple crumble, 'Hinxden Farm' dairy cream or custard (MI, G)

Chocolate brownie, vanilla Ice cream, chocolate sauce (MI, E, SO)

"Biddenden Dornfelder" poached pear, almond semi-fredo, shortbread (NU, MI, E, G, SU)

Steamed syrup sponge (MI, G, E,)

All desserts are £12.50 each

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Kentish cheeseboard selection, apple, grapes, chutney, crackers, bread (MI, G, SU) (£8.00pp supplement)

CL=Celery	G=Gluten	TG=Traces of Gluten	CR=Crustaceans			
E=Eggs	F=Fish	L=Lupin	MI=Milk	MO=Molluscs	MU=Mustard	P=Peanuts
S=Sesame	SO=Soya	SU=Sulphites	NU=Nuts	TCR= Traces of		
	Crustaceans	TMO= Traces of Molluscs				

