



FRASERS FRASERS AUTUMN FIELD TO FORK MENU

Tasting Starters

Chef's Selection of Seasonal Treats £12.00 Per Person G, NU, MI, E, C, SU
(Available Gluten Free and Vegan)

"Winnie's Wheel" Whole Baked Local Brie, Sautéed Potatoes, Selection of Artisan Breads, Caramelised Red Onion Chutney, Pickles £24.00 Per Couple (Minimum 2 People) MI, G, SU
(Available Gluten Free)

The Centre Piece

Slow-Cooked Egerton Belly of Pork, Caramelised Egerton Apple, 'Biddenden' Cider, Grainy Mustard and Cream Sauce £18.50 SU, MI, MU

8oz Sirloin of 'Kentish Beef', Garlic Field Mushroom £29.50 MI

Pan-Fried Fillet of South Coast Hake, Mussel Chowder £22.50 F, MO, MI

Fraser's Signature Homemade Chicken 'Kiev', Garlic Butter £19.50 SU, MI, TG

Slow-Roast Venison, Cheese on Toast, Bramble and Sloe Gin Sauce £23.50 MI, SU

Chateau Briand for 2, Your choice of sauce, Roasted Tomato, Garlic Mushroom £60 for 2 MI

Garden Vegetable and 'Kentish Blue' Cheese Wellington, Spiced Butternut Squash Velouté £18.50 MI, G (Available Vegan)

Veggies and Sides

Triple Cooked Chips £5.25 TG

Kentish Rapeseed Oil Roast Potatoes £5.25

Buttered Mashed Potato £5.25 MI

Medley of Roasted Autumn Garden Vegetables £5.25

Chargrilled Garden Courgettes, Garlic, Cream, Thyme £5.25 MI

Mixed Seasonal Leaves, Vinaigrette £5.25 MU, SU

Buttered Wilted Garden Greens £5.25 MI

Peppercorn sauce £2.50 MI, MU or Garlic Butter MI £2.50 or Mushroom Cider Grainy Mustard Sauce MI, MU £2.50

Puddings

Baked Toffee Apple Cheesecake, 'Hinxden Farm Dairy' Jersey Cream £11.50 G, MI, E,

Fraser's Signature Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream £11.50 SU, E, MI, G, E



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Pavlova 'Biddenden Dornfelder' Spiced Poached Pear, Chocolate Sauce £11.50 MI, E, SU

'Egerton Bramley' Apple Tatin, Clotted Cream For 2 £18.50 MI,G

Selection Of Kentish Artisan Cheese, Grapes, Crackers, Artisan Bread, Chutney £14.00 MI, G, SU

We will do everything possible to accommodate all food intolerances and allergies but cannot guarantee food will be allergen free.

Allergens advice available upon request

Dietary requirements such as vegan, gluten free, dairy free etc can be catered for.

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			