



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)

‘Moons Green’ charcuterie selection of local cheese, homemade pickles and ferments, homemade focaccia

‘Owley Farms’ Autumn mushrooms on toast, pickled mushrooms, ‘Greensand Ridge’ brandy and cream sauce, parsley

Flame sharing platter: Served with flatbreads, yoghurt and mint sauce, pickles, kitchen garden leaves leaves.

Select 2 from

Spiced “ Dumbourne Farm” lamb koftas

Kitchen garden beetroot kebab

Vegetable kebab

Chimichurri chicken kebab

Kitchen Garden vegetable kebabs

‘Boathouse Fisheries’ mussels, ‘Biddenden’ cider, shallot, parsley and Jersey cream sauce, sourdough

Kitchen garden tempura vegetables, onion bhaji, flatbread, raita, beetroot hummus, mixed seasonal leaves, pickles

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

THE FIELD

Steaks:

Chateaubriand for 2 £100.00 for 2 (min 2 people)

Tomahawk for 2 £120.00 for 2 (min 2 people)

Sirloin 8oz £36.00

Fillet 6oz £40.00

Rib-eye 8oz £34.00

Served with thrice cooked chips, garlic field mushroom and select from one of the following sauces (garlic butter, peppercorn, bearnaise, blue cheese, chimichurri)

SIGNATURE DISHES

Frasers signature chicken Kiev, garlic butter £20.50

Slow roast belly of 'Egerton' pork, caramelised apple, 'Biddenden' cider and wholegrain mustard sauce £26.50

THE FIELD

‘Frasers’ signature 8oz steak burger, pulled BBQ brisket, ‘Ashmore’ cheddar, lettuce, pickles, burger sauce, sourdough roll £18.95

Garlic and herb chicken burger, crispy bhaji, garlic, mint and cucumber yoghurt, lettuce, pickles, sourdough roll £16.95

‘Frasers Estate’ lamb burger, ‘Ellie’s Goats Cheese’, tzatziki, lettuce, sourdough roll £18.95

Confit garlic Portobello mushroom burger, beer battered onion rings, sriracha mayonnaise, lettuce, sourdough roll £16.95

All served with triple cooked chips and house slaw

THE SEA:

*Wood-fired 'South Coast' skate wing, capers, 'burnt' butter sauce,
brown shrimp
£24.00*

Pan -fried 'South Coast' Hake, mussel chowder, confit tomato £26.50

*Whole chargrilled 'Boathouse Fisheries' lobster, choose from either
garlic butter or thermidor
£70.00*

*'Goachers' Beer Battered Southcoast Fish, Garden Peas, thrice cooked
chips and Tartare Sauce
£18.95*

*'Boathouse Fisheries' mussels, 'Biddenden' cider, shallot, parsley and
Jersey cream and parsley sauce, Thrice cooked chips, sourdough
£29.00*

SIDES:

Hand cut triple cooked chips

Crispy local roast potatoes, rosemary, garlic, thyme

‘Goachers’ battered onion rings

‘Ashmore’ cheddar Mac & cheese

Mixed kitchen garden salad, vinaigrette

Pollytunnel tomato salad, shallots, basil, balsamic dressing

Charred kitchen garden courgette, garlic, lemon, olive oil, parmesan

Medley of late summer kitchen garden roasted vegetables, garden herbs

All sides are £6.00 each

AND TO FINISH:

Frasers renowned sticky toffee pudding, caramel sauce, clotted cream ice-cream

Estate Apple and berry crumble, 'Hinxden Farm' dairy cream or custard

Raspberry frangipane, macerated raspberries, mint, Raspberry ripple ice cream

Strawberry shortcake, strawberry coulis, Praline Semi-fredo Clockhouse Farm strawberries

All desserts are £12.50 each

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