



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, parsley cream sauce

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

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

Slow-braised featherblade of Kentish Beef, Biddenden Dornfelder red wine sauce, shallot, parsley and herb dumpling £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 cod, 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 kitchen garden roasted vegetables, garden herbs

Cauliflower and leek cheese

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

Kitchen Garden Rhubarb frangipane, honey poached rhubarb, amaretto ice-cream

Spiced apple and pear tatin, clotted cream (for 2) £21.50

All desserts are £12.50 each

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

