



## 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,  
focaccia*

*'Owley Farms' Autumn mushrooms on toast, pickled mushrooms, 'Greensand Ridge'  
brandy, parsley cream sauce*

*'Boathouse Fisheries' mussels, 'Biddenden' cider, shallot, parsley and Jersey cream  
sauce, sourdough*

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

*Fish platter- Salmon fishcakes, Shell-on garlic prawns, Prawn cocktail, Tempura  
prawn, Garlic aioli, Sourdough*

*£38.50 as a sharing starter or £70.00 as a main course for 2*



# 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*

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

## SIGNATURE DISHES

*Estate Pheasant à la Normande - £24.50*

*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, Yorkshire Pudding £26.50*



# THE FIELD

*'Fraser's' signature 8oz steak burger, 'Ashmore' cheddar, lettuce, pickles, burger sauce, cob bun £18.95*

*Garlic and herb chicken burger, crispy bhaji, garlic, mint and cucumber yoghurt, lettuce, pickles, cob bun £16.95*

*'Fraser's Estate' lamb burger, 'Ellie's Goats Cheese', tzatziki, lettuce, cob bun £18.95*

*Confit garlic Portobello mushroom burger, beer battered onion rings, sriracha mayonnaise, lettuce, cob bun £16.95*

*All served with triple cooked chips and house slaw*



# THE SEA:

*Frasers Signature Fish Pie*

*£28.50*

*'Boathouse Fisheries' Pan-fried seabass fillet, Kitchen Garden  
Butternut Squash & Sage Risotto*

*£26.50*

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

*Griddled shell-on prawns, garlic butter **For 1: £28.50 / For 2 £54.00***



# SIDES:

*Hand cut triple cooked chips*

*Crispy local roast potatoes, rosemary, garlic, thyme*

*'Goachers' battered onion rings*

*'Ashmore' cheddar Mac & cheese*

*kitchen garden mixed leaves, vinaigrette*

*Medley of kitchen garden roasted winter root vegetables, garden herbs*

*Celeriac Remoulade*

*Buttered Carrots, Parsley*

*Kitchen Garden buttered cabbage*

*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 Spiced Apple and Sultana crumble, 'Hinxden Farm' dairy cream or custard*

*Chocolate brownie, vanilla Ice cream, chocolate sauce*

*"Biddenden Dornfelder" poached pear, almond semi-fredo, shortbread*

*All desserts are £12.50 each*

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

