



FRASERS

'Field to Fork'

Available for Lunch Wednesday to Saturday 12-2 and for
Evening meals Thursday- Saturday 6:30-9

Starters

A selection of little treats for all the table to enjoy which is a great way of sampling our favourite seasonal savoury treats. £10.00pp

The Centre Piece

Slow roasted Romney lamb, 'Biddenden Gribble Bridge Dornfelder' red wine, redcurrant, and mint sauce. £14.00

Local spatchcock chicken, lemon, garlic and rosemary, fresh herb sauce. £13.00

Sirloin of Sussex beef, chimichuri sauce £20.00

(Fore-Rib of Beef available, market price)

Poached salmon fillet, locally smoked salmon, tempura king prawn, zingy Marie Rose sauce
£17.00

Rare breed pork, apricots, sage, pancetta, apple sauce £17.00

Roasted butternut squash risotto, crispy sage £9.50 (V)

Feel free to let us know if you would like to swap the sauces for any of the above.

Veggies and Sides

Roasted potatoes, rosemary, and garlic £3.00

Triple cooked chips £3.00

Buttery mashed potato, white truffle oil £4.00

Cauliflower cheese £4.00

Baby gem, Caesar dressing, Ashmore cheddar £3.00

Heritage tomato salad, shallots, basil £3.00

Selection of buttered garden vegetables £3.00

Buttered carrots £3.00

Corn on the cob, garlic and smoked paprika butter £3.00

Puddings

Spiced Bramley apple crumble £7.00

Lemon meringue pie, 'Clockhouse Farm' blackberries £7.00

Sticky toffee pudding, caramel sauce. £8.50

Kentish cheeseboard, chutney, crackers £10.00

*Dietary requirements such as vegan, gluten free, dairy free etc can be catered for.
We will do everything possible to accommodate all food intolerances and allergens but cannot
guarantee food will be allergen free. Allergens advice available upon request.*

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