



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

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

*Baked 'Winnies Wheel', sauteed potatoes, pickles and ferments, homemade focaccia
(minimum 2 people) (MI, SU, G)*

Breaded Estate pheasant goujons, Cumberland sauce (G, MI, SU, MU)

'Spiced kitchen garden parsnip soup, onion bhaji, raita (MI, G)

*'Boathouse Fisheries' mussels, 'Biddenden' cider, shallot, parsley and Jersey cream
sauce, sourdough (MU, MI, G, SU)*

Chicken terrine, chutney, toasted sourdough (G, SU)

Chicory & walnut salad, confit pear, Kentish blue (MI, NU, SU)

Rye harbour scallops, textures of cauliflower (MO, MI, G) - £19.50



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 (TG, MI)

*Select from one of the following sauces – Garlic butter (M), Peppercorn (SU, MI),
Bearnaise (E, SU, MI), Blue cheese (MI), Chimichurri (SU)*

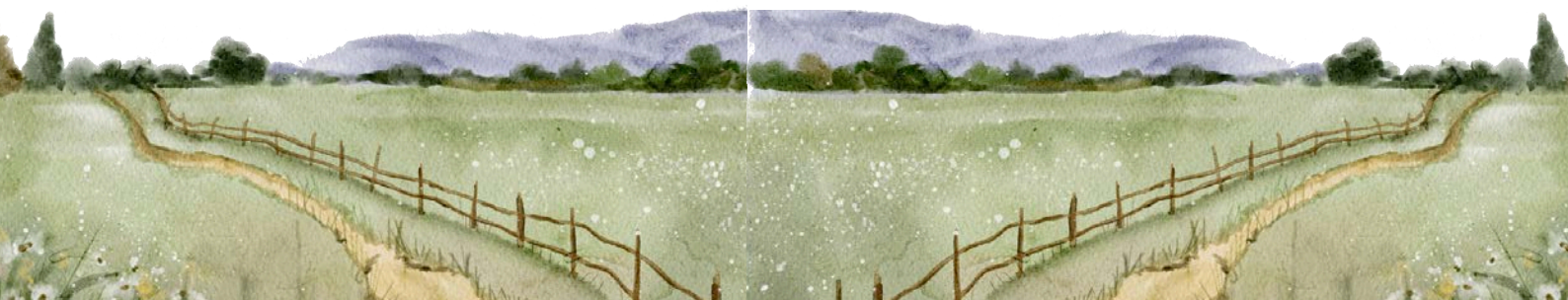
SIGNATURE DISHES GAME DISHES MAY CONTAIN SHOTS

*Breaded pan-fried supreme of Kentish chicken, wild garlic butter, salsa verde
(MI, G, SU)– £24.50*

*Slow roast belly of ‘Egerton’ pork, caramelised apple, ‘Biddenden’ cider and
wholegrain mustard sauce (MU, SU, MI)– £26.50*

*Slow-braised featherblade of Kentish Beef, Biddenden Dornfelder red wine
sauce, shallot, Yorkshire Pudding (SU, G, MI, E)– £32.50*

“Spitfire” beef and game pie (SU) £22.50



THE FIELD

‘Frasers’ signature 8oz steak burger, ‘Ashmore’ cheddar, lettuce, pickles, burger sauce, cob bun (G, MI, SU, E)– £18.95

Garlic and herb chicken burger, crispy bhaji, garlic, mint and cucumber yoghurt, lettuce, pickles, cob bun (G, MI, SU)– £16.95

‘Frasers Estate’ lamb burger, ‘Ellie’s Goats Cheese’, tzatziki, lettuce, cob bun (MI, G)–£18.95

Confit garlic Portobello mushroom burger, beer battered onion rings, sriracha mayonnaise, lettuce, cob bun (MI, G, E)– £16.95

All served with triple cooked chips (TG) and house slaw (E, SU)



THE SEA:

Frasers Signature Fish Pie (F, E, SU, MI, MO)– £28.50

Pan-fried fillet of halibut, scallop and mussel chowder– £26.50 (F, MI, MO, SU)

Griddled shell-on prawns, garlic butter (CR, MI) For 1: £28.50 / For 2 £54.00

South coast mussels, ‘Biddenden’ cider, shallot, parsley and Jersey cream and parsley sauce, thrice cooked chips, sourdough (MO, SU, MI, G)– £29.00



SIDES:

Hand cut triple cooked chips (TG)

Crispy local roast potatoes, rosemary, garlic, thyme

'Goachers' battered onion rings (TG, MI)

Roasted parsnips, honey & parmesan (MI)

Kitchen garden mixed leaves, vinaigrette (SU, MU)

Celeriac remoulade (E, SU)

Buttered spring cabbage (MI)

Cider braised carrots (SU, MI)

Cauliflower and leek cheese (MI, G)

All sides are £6.50 each



AND TO FINISH:

Frasers renowned sticky toffee pudding, caramelised apple, caramel sauce, clotted cream ice-cream (SU, G, E, MI)

Winter berry and apple crumble, 'Hinxden Farm' dairy cream or custard (MI, G)

Chocolate brownie, vanilla Ice cream, chocolate sauce (MI, E, SO)

Rhubarb frangipane, honey-poached rhubarb, sticky ginger cake (MI, E, NU, G)

Marmalade bread and butter pudding (SU, MI, E, G)

All desserts are £12.50 each

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

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

