



**All of our food is homemade using 95% organic ingredients, sourced as locally as possible.  
Most of our vegetables are grown in our own organic Market Garden.**

### **Spring Menu**

Roasted Bore Place beetroot with seasonal leaves, Graceburn cheese (made at Bore Place with milk from our herd) and a balsamic dressing.

English quinoa with turmeric roasted cauliflower and dry roasted spiced seeds

Shaved fennel with chicory, roasted nuts and a lemon dressing

Homemade chickpea houmous

Homemade flatbreads

Rhubarb and almond cake served with organic creme fraiche

### **Summer Menu**

Bore Place heritage tomato and basil salad

Courgette fritters served with herbed yoghurt

Griddled aubergines with a homemade basil and Kentish cobnut pesto

Cold rare roast beef with a homemade horseradish

Homemade olive bread with dipping oil

Local berries served with a homemade meringue and cream

### **Autumn Menu**

Homemade pumpkin soup topped with roasted spiced pumpkin seeds, herbed yoghurt and homemade flatbreads

Bore Place split pea curried dahl served with organic black rice, raita and home pickled vegetables

Bore Place beef skewers

Carrot cake

### **Winter Menu**

Caramelised onion and Edmund Tew cheese quiche

Roasted vegetables with a balsamic dressing and roasted seeds

Seasonal green leaves

British quinoa with kale, pomegranate and squash

Homemade sourdough bread with butter

Richard's famous double chocolate brownies