



KINSBROOK

april '24 menu

Welcome to Kinsbrook!

Our menu is designed to spotlight local, seasonal produce and changes regularly. Our meat is butchered in-house and sourced from only the most ethical, sustainable farmers in Sussex; most are within a 10 mile radius. Our current Head Chef is the brilliant Jackson Heron.

Many of the items on this menu are available for purchase downstairs in our Farm Shop, from the meat to the wine to the olives.

We hope you love your visit.

Thanks so much for coming to Kinsbrook - and thereby supporting the English Wine Movement.

Joe and Rebecca

Wine

BY THE GLASS

SPARKLING

125ml / 175ml / 750ml

KIN Sparkling White 2019, Kinsbrook	11 / - / 50
KIN Sparkling Rose 2019, Kinsbrook	12 / - / 55

WHITE

KIN Bacchus 2022, Kinsbrook	8.5 / 9.5 / 35
KIN Chardonnay 2022, Kinsbrook	8.5 / 9.5 / 34
KIN 22, Kinsbrook	7.5 / 8.5 / 32

ROSE

KIN Pinot Noir Rose 2022, Kinsbrook	8.5 / 9.5 / 32
Pierre de Taille, Provence	9.5 / 10.5 / 35

RED

Kith chough au vin 2022, Kinsbrook	8.5 / 9.5 / 34
Inacayal Malbec, Mendoza	9 / 10 / 33

DESSERT

Please ask us for our dessert wine of the week 8 / - / -

WINE FLIGHTS

The Still Wine Flight	18
3 tasting glasses of our still wines	
The Kinsbrook Wine Flight	35
6 tasting glasses of our full range - both still and sparkling	

Wine

BY THE BOTTLE

SPARKLING

KIN Sparkling White 2019	50
KIN Sparkling Rose 2019	55
KIN Vintage Cuvée 2014	80
KIN Beckett's Rose Sparkling Rose 2016	90
KIN Beckett's Rose Sparkling Rose 2016 (magnum)	180

WHITE

KIN 22, Kinsbrook	32
Pique and Mix Piqueopoul-terret, France	32
Chapeau Melon Blanc, Loire	33
KIN Chardonnay 2022, Kinsbrook	34
Babylonstoren Chenin Blanc, Franschhoek	34
Chardonnay Reserve, Ukraine	35
Calazul Albarino, Rias Baixas	35
KIN Bacchus 2022, Kinsbrook	35
Jumi-Juma, Moldova	36
Novaripa Monatic DOC Pecorino, Abruzzo	40
Domaine Chêne Mâcon-Villages, Burgundy	41
Soumah of the Yarra Valley Chardonnay	48
Domaine des Charmilles Sancerre, Loire	49
Rosacker Grand Cru Riesling, Alsace	50
KIN Bacchus 2020, Kinsbrook	50

KIN 21, Kinsbrook	60
Domaine de la Meulière Chablis, Burgundy	53
Pouilly-Fuisse, Chardonnay, France	54
Kent the Younger Chardonnay 2015, California	75
KIN Pinot Gris 2020, Kinsbrook	80
Clendenen 'Second Coming' Viognier 2015, California	120

RED

kith chough au vin 2022, Kinsbrook	32
Chapeau Melon Rouge, Loire	33
Growers Series Pinot Noir, Pay's D'oc	34
Solara Natural Organic, Romania	35
Domaine de Montangeron Fleurie, Beaujolais	36
Chateau Le Pey, Bordeaux	37
Baglio Passimientto Organic, Sicily	40
Nugan Estate Manuka Grove Durif, New South Wales	41
Cascina Radice Barbaresco DOCG Nibbio, Piedmont	42
Château de Montmirail Vacqueyras, Rhone	43
Château le Manoir Lalande-de-Pomerol, Bordeaux	45
Sabelli-Frisch Faun Zinfandel, California	46
Johanneshof Reinisch Pinot Noir, Weinland	53
Château Patris Saint Emilion Grand Cru, Bordeaux	55
Château Vieux Coutelin Saint-Estèphe, Bordeaux	56

Railsback Carbonic Carignan, California	58
Bodegas Tamaral Reserva, Ribera del Duero	60
Cascina Bongiovanni Barolo, Piedmont	77
Sabelli-Frisch 'La Malinche' Mission, California	80
Big Table Farm House Pinot Noir, Oregon	85

ROSE, ORANGE & NATURAL

Teliani Valley Winery, Khikhvi, orange wine, Georgia	30
KIN Pinot Noir Rose 2022, Kinsbrook	32
Emiliana Animalia, orange wine, Chile	32
Les Mazelles Touraine Rose, Loire	34
Pierre de Taille Rosé, Provence	35
Niepoort Navarra Drink Me, Douro	35
Niepoort Primata Tinto Nat cool, Douro	38

SWEET & FORTIFIED

Ricketty Bridge Late Harvest 2020, Franschoek	32
Niepoort Ruby Trudy Port, Douro	60

ALCOHOL-FREE

Wednesday's Domaine Piquant, UK	32
Wednesday's Domaine Sanguine, UK	32
Chateau La Coste Nooh Sparkling Rose, Provence	35

Drinks

BEERS

Goodwood St Simon Lager 5% (330ml)	5
Gun Brewery Numb Angel Lager 4% (330ml)	5
360 Brewery Sussex Haze 4.5%	5
Firebird Mojave IPA 6% (500ml)	6.5
Harvey's Sussex Best Bitter 4% (500ml)	6.5
Thornebridge Zero Five 0.5% 'Low Alcohol' (330ml)	4
LOAH Peach Lager 0.5% 'Low Alcohol' (330ml)	4

CIDERS

Silly Moo Cider 4.8% (50cl)	7
Silly Moo Unfiltered Cider 4.2% (50cl)	7
Pilton Tamoshanta Keeved Cider 5% (75cl)	14
Two Orchards Traditional Method Cider 7.6% (75cl)	40

COCKTAILS

Cocktail of the Day	12
Mimosa	12
Smoke & Fire Margarita	12
Banana Espresso Martini	12
Bloody Chough	12
Gin & Tonic	10
Ditchling, Sapling, Renais +2	
Negroni of the week	12
Mocktail of the Day	6

SOFT DRINKS

Coca-Cola (330ml)	3.5
Diet Coke (330ml)	3.5
Karma Ginger Ale (330ml)	3.5
Karma Lemonade (330ml)	3.5
Apple Juice (330ml)	3.0
Apple & Strawberry juice (330ml)	3.0
HOLOS Kombucha (330ml)	4.0
Raspberry & Elderflower, basil & mint, ginger & hibiscus	
Crodino Non-Alcoholic Apertivo	5.0

JUICES & SMOOTHIES

Orange Juice the classic o.j.	3.5
Healthy Verde spinach, romaine, cucumber, lemon mint, kale	4.0
Rouge apple, beetroot, ginger, aloe vera	4.0
Hot Shot lemon, ginger, agave, cayenne	3.5
Aloha pineapple, mango, apple, orange, banana	4.0
Bramble Apple, strawberry, banana, raspberry, blueberry, blackberry	4.0

COFFEE & TEA

Espresso	3.0
Americano	3.0
Flat White	3.5
Latte	3.5
Cappuccino	3.5
Matcha Latte	3.5
Chai Latte	3.5
Tea	3.25

(Earl Grey, English Breakfast, Peppermint, Rooibos, Green, Chamomile)

A discretionary 11% service charge will be added to your bill

Farmhouse

MORNINGS

served every morning until 11:30

served Sundays until 12:00

APERITIFS

KIN Sparkling White	11
KIN Sparkling Rose	12
Mimosa	12
Bloody Chough	12
Banana Espresso Martini	12
Matcha Latte	3.5

BREAKFAST

Porridge, apple & cinnamon compote, biscoff crumb	6
Kinsbrook Breakfast: toast, two eggs, bacon, sausage, black pudding, hash brown, tomato, mushroom	15
Kinsbrook veggie breakfast: toast, two eggs, veggie sausage, hash brown, tomato, mushroom, avocado	12
Smoked salmon, toast, scrambled egg, caviar	14
Smashed avocado, toast, s mushrooms, two poached eggs, hollandaise	12
Butchers Breakfast: pancake, two fried eggs, bacon, sausage, black pudding, maple syrup	14
Homemade Guanciale, toast, sauteed mushrooms, two poached eggs, hollandaise	12
Chocolate chip pancake, banana, biscoff crumb, salted caramel ice cream, maple syrup	10
Pancake, apple & cinnamon compote, Biscoff crumb, vanilla ice cream, maple syrup	10

Daily selection of pastries available - please ask your waiter

Please note we work in an open kitchen, so our food may contain traces of all common allergens.

Please inform your waiter if you have a food allergy.

A discretionary 11% service charge will be added to your bill

Farmhouse

LUNCHTIME

served Mon- Sat afternoon 12:00 - 16:00

served Sunday afternoon 13:00 - 16:00

SNACKS

House pickles	3	Shallot brioche, chilli butter	5
Olives	3.5	Padron peppers, lime salt	6
Soy glazed cashews	4	Tempura mussels, tartare sauce	7

SMALL PLATES

Hispi cabbage, black olive, feta	10
New potato, red pepper, Romesco, hazelnut	11
Miso aubergine, house pickles, seed praline	12
Asparagus, Ajo blanco, brown butter	14
Ceviche, grapefruit, coriander	14
Egg yolk raviolo, bacon jam, parmesan	15
Scott's farm pork, rhubarb, broccoli, anchovy	18
Halibut, pancetta, peas, mint	20

Set menu available mon - thurs

Sunday roasts 'done right' are now available on sundays!

DESSERTS

Petit fours	6
Passionfruit soufflé, chocolate gel, yogurt granita	12
Cherry cheesecake, chocolate, honeycomb	12
Affogato	6
Salted caramel affogato	6

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Farmhouse

SET MENU

12pm - 4pm Mon - Thurs

Shallot brioche, chilli & honey butter

Ceviche, grapefruit, coriander

Bacchus

Asparagus, ajo blanco, brown butter

New potato, red pepper, romesco, hazelnut

KIN 22

Scott's farm pork, rhubarb, broccoli, anchovy

Rose

Passionfruit soufflé , chocolate gel, yogurt granita

Sparkling Rose

£30 per person, min 2 people

Recommended wine pairing for supplementary £22pp
(4 x 75ml glasses)

