

Welcome to the Small Holding

Here at The Small Holding we have designed a menu which we feel best showcases our food and the produce available to us.

The Full Acre menu offers the diner a full experience of our farm and kitchen.

The best from both land and sea along with our foraged bounty, is delicately delivered in a balanced ten course menu

The 1/2 Acre menu offers as a sample of what we do on our Full Acre menu and is perfect to enjoy at lunchtime

We have created a specially selected wine and craft beer pairing to both complement and enhance the dishes to maximise all flavours in both food and drink.

Please feel free to share your experience on social media

#thesmallholding

1/2 Acre Menu

30

Beetroot, Feta, Fennel

House Bread & Butter

Tenderden Potatoes, Cottage Cheese,
Chives*

Scallop, Turners Cider, Lovage*

100 Day Aged Sirloin, Chard,
Courgettes*

Goudhurst Raspberry, Elderflower*

Craft Beer Pairing 15

Wine Pairing 20

***Denotes Drink Pairing Course**

Menu to be ordered by whole table

A 10% Discretionary Service Charge is
Added to All Bills

Full Acre Menu

50

Beetroot, Feta, Fennel*

House Bread & Butter

Tenderden Potatoes, Cottage Cheese,
Chives*

Scallop, Turners Cider, Lovage*

Chicken, Pine, Soy

Cod, Asparagus, Lemon*

100 Day Aged Sirloin, Chard, Courgettes*

Strawberry Ice Cream

Goudhurst Raspberry, Elderflower*

Today's Cheese

Sweet Box

Craft Beer Pairing 25

Wine Pairing 35

***Denotes Drink Pairing Course**

Menu to be ordered by whole table