



# E. STREET

BAR & GRILL

## Á La Carte

### Starters

- Warm Grilled Asparagus, Crispy Hen Egg, Dill Salad Cream (V) £10
- Korean Beef Croquette, Kimchi Kohl Rabi Slaw £10.50
- Heritage Tomato, Peach, and Basil Panzanella (VE,V) £9
- Sashimi Tuna Carpaccio, Miso, Sesame, Ponzu, Shaved Radish, Crispy Capers £14
- Spicy Tempura Soft Shell Crab, Nam Jim £14

### Build your own Seafood Platter

*To compliment your Seafood: Muscadet sur Loire Valley, France 2020 175ml £10. Bottle £43*

- North Atlantic Prawns, Thousand Island £5 per 100g
- Maldon Rock Oysters, Mignonette £3 Each
- Argentinian Red Shrimp £4.50 Each
- Half or Whole Native Lobster, Garlic Aioli, Salad, Fries
- Half £35 or Whole £60 Served Warm or Cold (GF)

### Mains

- Fillet of Trout, Ajo Blanco, Tenderstem Broccoli, Confit Fennel, Lobster Oil £29
- Lamb Rump, Croquette, Spring Vegetable, Mereworth Heritage Potato and Oregano Fricassée £27
- Cod, Crushed Potatoes, Heritage Tomato Emulsion, Slow Cooked Aubergine, Mussels (GF) £29
- Chicken Schnitzel, Triple Cooked Chips, Caper Beurre Noisette, Wilted Hispi £20
- Lebanese Roasted Courgette & Cauliflower, Houmous, Babaganoush, Pomegranate, Shaved Asparagus (GF, VE, V) £21.50

### From the Grill

Served with Triple Cooked Chips and either Seasonal Salad or Slow Cooked Tomatoes and Portobello Mushroom and Chimmi Churri

- Highland Wagyu Bavette Steak 200g (served rare) £49
- Hampshire Sirloin Steak 225g (GF) £29
- Ribeye Steak 225g (GF) £30
- Fillet Steak (GF) £40
- Coté de Boeuf for two to share (GF) £85
- Chateau Briand 350g £50 or 550g £65 (GF)

[V] Vegetarian [VE] Vegan [GF] Gluten Free

If you have any allergies or dietary requirements, please let us know before ordering. Whilst we take every care with allergens, we cannot guarantee our food to be 100% allergen free due to the environment in which it is prepared.

A discretionary 12.5% service charge will be added to your bill.