



E.STREET

BAR & GRILL

SET MENU

Main Course | £27
Two Course | £40
Three Course | £50

STARTERS

Scott Free Range Pig Head Pressing, Home Pickled Gherkin, Smoked Apple (GF)

Mereworth Venison and Guinness Croquette, Pickled Greengage, Remoulade

Sashimi Tuna Carpaccio, Miso, Sesame, Ponzu, Shaved Radish, Crispy Capers

Cornish Mackerel, Burnt Lemon Butter, Sweetcorn Relish, Shaved Fennel (GF)

Baharat Roasted Cauliflower Velouté, Crispy Chickpeas, Za'atar Oil (VE)

MAINS

Wagyu Ox Cheek, Spring Onion Mash, Leeks, Girolle Puree, Carrot Top Gremolata

Free Range Chicken Supreme, Thigh, Aubergine Hasselback, Heritage Tomato Emulsion, Chicken Jus (GF)

Bone in Brixham Brill, Brown Shrimp and Wakame, Black Sesame Choi, Crispy Rice

Tikka Spiced Iron Bark Pumpkin, Red Lentil Dahl, Kohlrabi and Spring Onion Pakora, Fenugreek Oil (VE)

Lemon Thyme Gnocchi, Rainbow Chard, Wild Mushrooms, Roasted Celeriac, Sage (VE)

DESSERTS

Roasted Mereworth Pear and Honey Parfait, Cream Cheese Ice Cream, Honeycomb (V) (GF)

Dark Chocolate Torte, St Clements Sorbet, Raspberries (VE) (GF)

Torched Colsten Bassett, Hot Honey, Pickled Josta Berries, Toast (V)

Baked Salted Caramel Alaska, Passion Fruit (V)

Affogato | Double Scoop Vanilla Ice Cream, Double Shot of Espresso and Biscotti (V)

À LA CARTE

Choose an À La Carte Dessert for your Grill | £13

FROM THE GRILL

Served with Triple Cooked Chips, Seasonal Salad or Slow Cooked Tomatoes and Portobello Mushroom and Peppercorn Butter

West Sussex Sirloin Steak 225g | £30 (GF)

West Sussex Rump Steak 250g | £26 (GF)

Ribeye Steak 225g | £33 (GF)

Highland Wagyu Bavette 200g | £45 (GF)

Côte de Boeuf to Share | £85 (GF)

FROM THE SEA

Half or Whole Native Lobster, Garlic Aioli, Salad, Fries. Served Warm or Cold (GF)
Half | £35 or Whole | £60

North Atlantic Prawns, Thousand Island | £5 per 100g

Maldon Rock Oysters, Mignonette | £3 Each

Argentinian Red Shrimp | £4.50 Each

(V) Vegetarian (VE) Vegan (GF) Gluten Free



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