



E. STREET

BAR & GRILL

SET MENU

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

STARTERS

Free Range Pork, Apple and Sage Terrine,
Pickled Gherkin (GF)

Tempura Soft Shell Crab, Nam Jim Dressing (GF)

Maldon Rock Oysters x 4, Mignonette (GF)

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

Jerusalem Artichoke Velouté, (VE) (GF)
Za'tar Oil

Sutton Hoo Chicken and Roasted Garlic
Croquette, Carrot and Cardamon Remoulade

MAINS

Mereworth Venison Haunch,
Heritage Beetroot, Brussels, Root Vegetable Rosti, Juniper Jus (GF)

Free Range Chicken Supreme,
Leg Ballotine, Fondant Potato, Greens, Lemon Thyme Jus (GF)

Fillet of Chalkstream Trout, Sesame Choi, (GF)
Lobster Bisque, Roasted Ginger Hasselbacks

South Coast Flat Fish, Brown Shrimp,
Wakame and Dulse Seaweed Butter, Parmentier Potatoes

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

DESSERTS

Dark Chocolate Torte, Blackcurrant Sorbet, Honeycomb

Colston Bassett, Sage Honey, Onion Marmalade, Potato and Rosemary Toast (V)

Vanilla Baked 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)

(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.



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