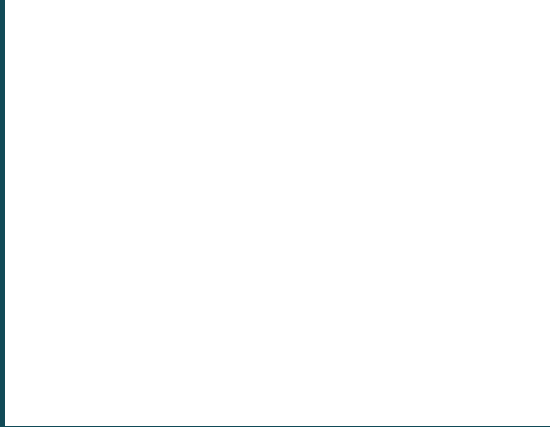




SAMPLE PRIVATE DINING MENUS

Spring/Summer 2025

New Street, Petworth GU28 0AS | 01798 345111 | estreetbarandgrill.co.uk



Spring/Summer 2025

Menu 1 £60.00 for 3 courses

STARTERS

Marinated Mereworth tomato salad, white balsamic, crisp scamorza

Cod brandade, beurre noisette crumb, wholegrain mustard velouté

Chicken liver parfait, brioche, confit red onion jam

MAINS

Tenderloin, apple fondant, nettle gnocchi, wild garlic, almonds

Pan fried red mullet, Israeli cous-cous, pomegranate, courgette, harissa, keta

Roast Aubergine, carrot pakora, cauliflower, tarka puree, wild rice

DESSERTS

Chocolate delice, milk foam, chocolate soil, chocolate gel, milk ice cream

Frozen vanilla parfait, tonka bean, poached rhubarb, chilli syrup

Sussex cheese plate, sour dough, grapes, hungry guest chutney, celery (£3 Supplement)

Spring/Summer 2025

Menu 2 £70.00 for 3 courses

STARTERS

White onion Panacotta, textures of alliums, crisp Sussex camembert

Braised octopus, chorizo and bean stew, squid ink cracker

Pressed bits of duck terrine, rhubarb jam, endive, duck fat crumble

MAINS

Breaded veal escalope, beurre noisette, charred lemon, savoy cabbage, marrow pomme puree, veal jus

Roast fillet of Hake, clam & pancetta chowder, pome risolees, sea vegetables

Summe brined Cauliflower, turmeric coconut yogurt, almonds, dukka, pickled onion

DESSERTS

Coconut panacotta, textures of pineapple & coconut, rum

Apple tart tatin, Madagascar vanilla ice cream

Sussex cheese plate, sour dough, grapes, hungry guest chutney, celery (£3 Supplement)

Spring/Summer 2025

Menu 3 £80.00 for 3 courses

STARTERS

French onion soup, aged cheese agnolotti, truffle & alliums

Crab begniet, crab salad, pea mousse, red pepper ketchup, pea salad

Duo of Quail, pearl barley, confit onion tart, pear and macadamia

MAINS

Beef wellington, Sussex brassicas, Jerusalem artichoke, heritage carrot, jus

Roast halibut, anchovy, caper, lemon, parsley butter emulsion, parmentier

Confit king Edward, spinach & cep, puff pastry, asparagus & pea fricassee, garlic puree

DESSERTS

Eton mess souffle, lemon balm, textures of strawberry

Baileys creme brulee, caramel & pecan, banoffee compote, espresso

Sussex cheese plate, sour dough, grapes, hungry guest chutney, celery (£3 Supplement)



WHITE

Chardonnay

Lost Angel Chardonnay, California, USA, 2018
Petit Chablis, Domaine Hamelin, Burgundy, France, 2021
Chardonnay Cuvée du Pape, Château Ksara, Lebanon, 2019
Chablis 1er Cru, Fourchaume, Jean-Marc Brocard, Burgundy, France, 2021
Meursault Vieilles Vignes, Vincent Girardin, Burgundy, France, 2021
'Where Dreams Have End' Chardonnay, Jermann, Italy, 2021
Chardonnay, Cervaro Della Sala, Antinori, Italy, 2019

Sauvignon Blanc

Touraine Sauvignon, Domaine du Haut Perron, Loire, France, 2021
Sauvignon Blanc, Mahi, Marlborough, New Zealand, 2022
Sauvignon Blanc, Vette di San Leonardo, Trentino, Italy, 2022
Sancerre Blanc, La Croix du Roy, Loire, France, 2022

Picpoul de Pinet

Picpoul de Pinet, Domaine Beauvignac, Languedoc, France, 2022

Riesling & Gruner Veltliner

Riesling, Federspiel, Rudi Pichler, Austria, 2022
Gruner Veltliner, Federspiel, Rudi Pichler, Austria, 2021

Viognier & Blends

Viognier Oliver Coste, Vin de Pays d'Oc, France, 2022
Viognier Rousanne, Bablyon's Peak, Swartland, South Africa, 2022

WHITE

Pinot Gris, Pinot Grigio

Pinot Bianco, Quercus, Goriska Brda, Slovenia, 2022
Pinot Grigio, Castel Firmian, Trentino, Italy, 2022
XIV Pinot Gris, Pulenta Estate, Mendoza, Argentina, 2022
Pinot Gris, Stopham, Sussex, England 2022
Pinot Blanc, Stopham, Sussex, England 2022
Pinot Blanc, Jermann, Friuli, Italy 2021

Encruzado, Dão Portugal & Blends

Encruzado, Dão Branco, Prunus, Portugal, 2021

Albariño / Alvarino

Albariño 'Sobre Lias', Casal Caeiro, Rias Baixas, Spain, 2021

Gavi

Gavi di Gavi 'La Meirana', Broglia, Piedmonte, Italy, 2022

Fiano

Fiano, Codici, Puglia, Italy, 2021

ROSE

Pinot Grigio Rose, Mannara, Italy, 2022
Saint Roche-Les-Vignes, Côtes de Provence, France, 2022
Folc Rose, Dry English Rose Wine, Kent, England, 2022
'M' de Minuty, Côtes de Provence, France, 2022
Whispering Angel, Château d'Esclans, Côtes de Provence, France, 2022

ENGLISH FIZZ & CHAMPAGNE

Méthode Champenoise

Nyetimber Classic Cuvee Brut, West Sussex, England, NV
Nyetimber Rose, West Sussex, England, NV
Nyetimber Blanc de Blanc, West Sussex, England, 2013
Nyetimber Tillington Vineyard, West Sussex, England, 2013
Nyetimber 1086, West Sussex, England, 2009
Drappier 1er Cru Brut, Champagne, France, NV
Drappier Rosé de Saignée, Champagne, France, NV
Drappier Grande Sendrée, Champagne, France, 2012
Wiston, Traditional Method, West Sussex, England, NV
Wiston Rose Brut, West Sussex, England, NV

SPARKLING

Prosecco

Itinera Prosecco, Treviso, Italy, NV
Itinera Prosecco Rose, Treviso, Italy, NV

Non-alcoholic

Dry Dragon, 'Sparkling Tea', Buckinghamshire, England

Cider

Gospel Green Brut, West Sussex, England
Gospel Green, 'The Rose', West Sussex, England



REDS

Merlot & Blends

Merlot, Domaine La Prade, Languedoc, France, 2022
Merlot, Perdriel, Lujan de Cuyo, Argentina, 2020
Château Perron, Lalande-de-Pomerol, Bordeaux, France, 2018

Cabernet Sauvignon & Blends

Cabernet Sauvignon Merlot, Buitenverwachting, South Africa, 2020
III Cabernet Sauvignon, Pulenta Estate, Mendoza, Argentina 2020
Château Ksara Rouge, (60% Cab Sauv, Merlot & Petit Verdot), Lebanon 2018
Château Cissac, Haut Médoc, Cru Bourgeois, France, 2018
Château d'Angludet, Margaux, Bordeaux, France, 2014
Château Kirwan, Margaux, Bordeaux, France, 2017
Château Langoa-Barton, St Julien, Bordeaux, France, 2015

Pinot Noir

Pinot Noir Mahi, Marlborough, New Zealand, 2021
Maranges 1er Cru, Clos de la Fussière, Xavier Monnot, Burgundy, 2019
Gevrey-Chambertin, Domaine Perrot-Minot, Burgundy, France, 2017
Beaune 1er Cru Grèves, Domaine Tollot-Beaut, Burgundy, France, 2019
Pinot Noir 'The Crusher', Clarksberg, Napa Valley, USA 2018
Pinot Noir, 'North Coast', Buena Vista, California, USA 2020

Gamay

Fleurie 'La Madone', Beaujolais, France, 2020

REDS

Syrah, Shiraz, & Blends

Crozes Hermitage, La Matinière, Ferraton Père Et Fils, Rhône Valley, France 2020
Châteauneuf-du-Pape, Domaine Beaurenard, Rhône Valley, France, 2021
Underhill Shiraz, Yarra Yering, Yarra Valley, Australia, 2015

Tempranillo

Tempranillo, 'Barrica 3', Candidato, Castilla y Leon, Spain, 2019
Rioja Reserva, Promesa, Spain, 2016
Alion, Ribera del Duero, Vega Sicilia, Spain, 2017

Nero d'Avola & Blends

Pieno Sud, Frappato, Nero d'Avola, Sicily, Italy, 2021
Feudo Arancio, Nero d'Avola, Sicily, Italy, 2021

Nebbiolo

Barolo Bussia, Prunotto, Piedmonte, Italy, 2018

Sangiovese & Blends

Tignanello, Toscana IGT, Tuscany, Italy, 2019
Poggio Antico, Brunello di Montalcino, Italy, 2013
Chianti Superiore, Santa Cristina, Tuscany, Italy, 2021

Corvina & Blends

Valpolicella Classico, 'Bonacosta', Masi, Veneto, Italy, 2021
Vaio Armaron, Serego Alghieri, Amarone della Valpolicella, Italy, 2015

REDS

Negroamaro & Blends

Ducale, Salice Salentino, Riserva, Italy, 2019

Primitivo, Zinfandel

Primitivo, Visconti della Rocca, Puglia, Italy, 2021
East Bench Zinfandel, Ridge Vineyards, California, USA, 2019/20
Lytton Springs, Ridge Vineyards, California, USA, 2019

Barbera

Vistamonti, Piedmonte DOC Barbera, Italy, 2021

Malbec

Malbec Colección, Finca La Colonia, Mendoza, Argentina, 2022
III Malbec, 'Pulenta Estate', Pulenta, Mendoza, Argentina, 2021/22

Glasses from £7 | Bottles from £25



COCKTAILS

Spring/Summer 2023

---- Menu Pending from E.Street ----

Classic Cocktails

Espresso Martini

Smooth Vodka | Kahlua Coffee Liqueur | Simple Syrup | Double Espresso

Cosmopolitan

House Vodka | Triple Sec | Lemon Juice | Cranberry Juice

Negroni

Dry Gin | Campari | Sweet Vermouth | Orange Bitters

Bramble

Dry Gin | Chambord Black Raspberry Liqueur | Lemon Juice | Simple Syrup

Margarita

Olmecca Reposado Tequila | Triple Sec | Lime Juice

Paloma

Olmecca Reposado Tequila | Simple Syrup | Lime Juice | Pink Grapefruit Juice

Old Fashioned

Bourbon Whisky | Demerara Syrup | Angostura Bitters

Whisky Sour

Bourbon Whisky | Simple Syrup | Lemon Juice | Egg White

Mai Tai

White Rum | Gold Rum | Dark Rum | Lime Juice | Orgeat Syrup | Orange Juice

Mojito

White Rum | Lime Juice | Simple Syrup | Soda Water