



# E. STREET

## BAR & GRILL



## THE FOOD

We pride ourselves on using only the best local ingredients for every dish, supporting our excellent range of producers here in West Sussex. Whether you are looking for a selection of light refreshments and snacks for your guests or a full sit-down meal, we have a menu to suit.

We kindly ask that groups of 10 or more select a set menu for their private dining experience with us. Please select one menu for the whole party, then provide individual orders 2 weeks before your event date. If you prefer, you may choose one dish from each course for the whole party, to avoid having to take pre-orders.

Bespoke menus are also available for your event. We offer the host the opportunity to discuss their requirements with the chef, who can produce a specially tailored menu.

Our menus feature the best of the season and as such, are subject to change.

E. STREET BAR & GRILL

SAMPLE

# MENU ONE

£45 FOR 3 COURSES

## STARTERS

Chilled Nutbourne Tomato Gazpacho  
*smoked rapeseed oil (ve)*

Sashimi Tuna Tartare  
*mango salsa, radish, toast*

Creedy Carver Chicken Press  
*piccalilli, carrot remoulade (GF)*

## MAINS

Stone Bass Fillet  
*aubergine caviar, roasted courgettes,  
dried tomatoes, lobster butter (GF)*

Caramel Vinegar Lamb Rump  
*crispy shoulder, peas bonne femme, mint jus*

Lebanese Roasted Cauliflower Steak  
*babaganoush, falafel, tabbouleh (ve)*

## DESSERTS

Vanilla Baked Alaska  
*marinated pineapple (v)*

Dark Chocolate & Peanut Marquise  
*honeycomb, coconut sorbet (ve)*

A Selection of Cheese & Biscuits  
*from the Hungry Guest Cheese Room*

Add Filter Coffee £2.50 per Person

*(v) = vegetarian (ve) = vegan (GF) = gluten free*

*A discretionary 14% service charge will be added to your bill  
Please ask staff for any specific dietary requirements or allergen information*

E.STREET BAR & GRILL

SAMPLE

# MENU TWO

£35 FOR 3 COURSES

## STARTERS

Lightly Curried Cauliflower Soup  
*spring onion pakora (ve) (GF)*

Cured Chalk Stream Trout  
*capers, shaved fennel (GF)*

Crispy Smoked Pork Collar  
*kohlrabi slaw, dill salad cream*

## MAINS

Grilled Brixham Flat Fish  
*cockle butter, new potatoes, charred romanesco (GF)*

Chicken Supreme  
*polenta chips, rocket pesto, charred broccoli*

Roasted Jerusalem Artichoke  
*squash, pomegranate & toasted seed salad (ve) (GF)*

## DESSERTS

Blueberry & Vanilla Crème Brûlée  
*oat biscuits (v)*

Sticky Toffee Pudding  
*salted caramel ice cream (v)*

A Selection of Cheese & Biscuits  
*from the Hungry Guest Cheese Room  
(£3 supplement)*

Add Filter Coffee £2.50 per Person

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