



# E.STREET

BAR & GRILL

## À La Carte

### Starters

Harissa Spiced Cauliflower, Artichoke and Preserved Lemon Tart, Shaved Romanesco and Pomegranate (VE) £9

Fried Hallgate Farm Duck Egg, Sauce Gribiche, Asparagus £10.50

Leek, Potato and Wild Garlic Velouté, Crispy Shallots (VE) £9

Crispy Scott Free Range Pork Croquette, Gooseberry Ketchup, Chicory, Pickled Mustard Seeds £11.50

Sashimi Tuna Carpaccio, Miso, Sesame, Ponzu, Shaved Radish, Crispy Capers £14

Spicy Tempura Soft Shell Crab, Nam Jim £14

### Build your own Seafood Platter

North Atlantic Prawns, Thousand Island £5 per 100g

Porthilly Rock Oysters, Mignonette £3 each

Argentinian Red Shrimp £4.50 each

Dressed Crab, Squid Ink Roll £21 each

### Mains

Chalkstream Trout, Miso Butter, Squid Ink Purée, Leeks, Choi, Mussels, Lobster Bisque £27

Lamb Rump, Potato and Sorrel Pressing, Anchovy Lemon Hispi, Caramel Mint Vinegar Jus £27

Pan Roasted Shetland Cod, Coco Bean and Chorizo Casserole, Wild Garlic Velouté, Fennel, Salsa Verde £30

Lebanese Spiced Falafel, Preserved Lemon Pastilla, Za'atar Aubergine, Za'atar Pesto (VE) £19

Tenderloin of Pork, Celeriac and Apple Rosti, Crackling, Beetroot Purée, Cavolo Nero, Pickled Apples £26

### From the Grill

Served with Triple Cooked Chips, Slow Cooked Tomatoes, Portobello Mushroom,

“Café de Paris Butter”

Dexter Tomahawk Steak to Share (GF) £76

Hampshire Sirloin Steak 225g (GF) £29

(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.