



E. STREET

BAR & GRILL

2 Course £35 / 3 Course £39.50

STARTERS

Chilled Beetroot Soup
Feta, Curried Oil [GF,V]

Cured Chalkstream Trout
Dill Salad Cream, Heritage Tomato, Peach and Basil Panzanella [V]

Ham Hock and Mustard Terrine
Pickled Onions [GF]

Smoked Pork Croquette
Mushroom Ketchup, Kohl Rabi Slaw

MAINS

The Sunday Roast
Roasted Hampshire Sirloin of Beef
Served with Dripping Roasties, Traditional Vegetables, Yorkshire Pudding
and Pan Gravy

Corn Fed Chicken
Celeriac, Fondant, Greens, Summer Herb Vierge, Jus [GF]

Spiced Chickpea Fritters
Red Lentil Dahl, Coconut and Cardamon Cream, Coriander Oil [VE]

[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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Fillet of Seabream

Jersey Royals Potato, Leek and Mussel Fricassee, Lobster Bisque [GF]

Lebanese Iman Biyaldi

Za'atar Pesto, Slow Cooked Tomatoes, Black Garlic Greens [GF, VE]

DESSERTS

Strawberry and Blueberry Eton Mess [V]

Chocolate and Hazelnut Torte, Raspberry and Lemon Sorbet [GF,VE]

Lemon Posset, Crushed Raspberries, Earl Grey Shortbread [V]

Affogato, Vanilla Ice Cream and Biscotti

With

Espresso or Pedro Ximenez

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