



E. STREET

BAR & GRILL

TAPAS

3 for £20 or £8 each

Highland Wagyu Nduja

Hungry Guest Sourdough, Pickles

Soft Shell Crab [GF]

Vietnamese Dipping Sauce

Colsten Basset Suppli [V]

Gherkin Aioli

Wagyu Beef Croquette

Rhubarb Ketchup

Charred Tenderstem Broccoli [V]

Miso Butter

South Coast Crab Fitters

Dill Salad Cream

Steak Tartare

Croute, Cured Egg Yolk

Grilled Mackerel

Slow Fermented Toast, Black Garlic
and Burnt Lemon Butter

Maldon Oysters X 2 [GF]

Pickled Cucumber, Hot Sauce

Torched Sussex Charmer [V]

Cornichons, Fermented
Wild Garlic Honey

Korean Chicken Wings

Kimchi Mayo

Smoked Pork Collar

And Cheese Croquettes

[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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COCKTAILS: BY THE GLASS £10

Pickle Spritz

Dry Vermouth | Pickle Brine | House Fizz |
Garnished with Pickles and Onions

Spicy Margarita

Tequila, Triple Sec | Angostura Bitters | Chilli Peppers | Lime Salt

Tequila Sunrise

Tequila | Grenadine | Triple Sec | Orange and Lemon Juice |
Garnished with Opies Cherries.

Charro Negro

White Rum | Tequila | Lime Juice |
Topped with Coca Cola and Lime Wedge

COCKTAILS: BY THE JUG £25

Serving 4 glasses

Sangria

Red Wine | Brandy | Lemonade | Simple Syrup | Cinnamon Syrup |
Fresh Orange | Pear | Lemon | Red Berries

Pimms Sundowner

Pimms Sundowner | Lemonade | Fresh Mint | Orange | Berries