

SIGNATURE DRINKS

COCKTAILS

Polish Cooler £9.50

Zubrowka | Raspberry Puree | Vanilla Syrup |
Lime Syrup | Ginger Beer

The Bonsai £9.75

Gin | Lychee Liqueur | Midori | Lime Juice | Apple Juice

Cherry Berry £10

White Rum | Amaretto | Chambord | Raspberry Syrup | Lime Juice |
Cranberry Juice | Lavender Bitters

Tidal Shanty £9.90

Tidal Rum | Amaretto | Cinnamon Syrup |
Lime Juice | Ginger Ale

APERITIFS

Vesper Martini £8

Vodka | Gin | Dry Vermouth

Daiquiri £9

Sugar | Angostura Bitters | Champagne

French 75 Gin £14

Lime Juice | Simple Syrup | Champagne

Margarita £9

Tequila Reposado | Triple Sec | Lime Juice

E. STREET

BAR & GRILL

*'British Restaurant
of the year'*

Prestige Awards

Sashimi Tuna Carpaccio,
Wasabi and Yuzu Dressing,
Crispy Capers, Radish £11.50

Jersey Oyster, Shallot Vinegar,
Lemon £3 (By Each) (GF)

Squid Ink Battered Cod Cheeks,
Quick Pickle Cucumber,
Dill Salad Cream £12 (GF)

STARTERS

Warm Lebanese Cauliflower Tart,
Shaved Romanesco,
Pomegranate £7.50 (VE)

Local Game Bird Faggot,
Smoked Potato Puree, Game Jus* £9 (GF)

King Scallop in Shell,
Lovage Verde, Winter Squash Puree,
Sea Greens £6 (Price per Each) (GF)

FROM THE GRILL

Served with either

Hot Smoked Anchovy Butter
or Pink Peppercorn, Lemon Thyme & Sumac Butter

Includes your choice of

Truffle Salt & Rosemary Roasted Field Mushrooms (GF) (VE)
or Smoked Garlic Buttered Turnip Tops, Curly Kale & Crispy Shallots (GF) (V)

And your choice of

Triple Cooked Chips (VE) or Lyonnaise Potatoes (GF) (V)

Ottoman Iman Biyaldi, Lebneh, Za'atar Pesto £17 (V)

*Grilled & slow cooked aubergine,
oven dried tomato & herbs*

Highland Wagyu Ribeye £25 per 100g - minimum 150g (GF)

Braised and Grilled Native Octopus Tentacles £23 (GF)

Tuna Loin Steak £24 (GF)

Hampshire Sirloin Steak £28 (GF)

Fillet Steak £32 (GF)

Scott Free Range Pork T-Bone £16 (GF)

Cornish Monkfish £26 (GF)

Mereworth Venison Loin £26 (GF)

MAINS

Free Range Chicken Schnitzel,
Wilted Greens, Brown Caper Butter,
Triple Cooked Chips £16

Wild Mushroom, Celeriac Leaf
and Hazelnut Risotto, Rocket,
Truffled Pecorino £16

Baby Lemon Sole, Buttered Greens,
Pink Peppercorn Butter,
Lyonnaise Potatoes £16 (GF)

SIDES

Truffle Salt Roasted
Mushrooms £5 (GF) (VE)

Triple Cooked Agria
Wedges £5 (VE)

Lyonnaise Potatoes £5
(GF) (V)

Smoked Garlic
Buttered Turnip Tops
& Curly Kale £5
(GF) (V)

*Our game is sourced locally from the wild,
so may contain traces of shot.

(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.