



E. STREET BAR & GRILL

*'British Restaurant
of the year'*

Prestige Awards 2020

STARTERS

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

Simply Grilled Cornish Red Mullet, Slow Ferment Toast,
Preserved Lemon and Tomato Pickle
£8.25

Roasted and Raw Local Asparagus, Pea, Gooseberry
and Sorrel Vinaigrette
£9 (VE) (GF)

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

Squid Ink Battered Cod Cheeks, Quick
Pickle Cucumber, Dill Salad Cream
£11

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

Rabbit and Black Pudding
Ballotine, Niçoise Salad
£9.50

FROM THE GRILL

Served with either
Hot Smoked Anchovy Butter *or*
Pink Peppercorn, Lemon Thyme and Sumac Butter

Highland Wagyu Ribeye
£25 per 100g-minimum 150g*

(GF)

Ottoman Iman Biyaldi, Lebneh, Za'atar Pesto £17
(Slow cooked aubergine, tomato, garlic, and herbs)

(V)

Hampshire Sirloin Steak
300g* £28

(GF)

Scott Free Range Pork T-Bone,
Chimichurri £17

(GF)

Includes your choice of
Triple Cooked Wedges (VE) (GF) (V)
or Minted Jersey Royals (GF) (V)

Hampshire Fillet Steak
250g* £32

(GF)

Tuna Loin Steak £24
(Rolled in Black Sesame and Miso)

(GF)

And your choice of
Truffle Salt and Rosemary Roasted Field Mushrooms
or Roasted Sweetheart Cabbage, Crispy Shallots, Black Garlic

Lamb Rump £18.50
(Marinated in Caramel Mint Vinegar)

(GF)

South Coast Turbot
Tronchon £34

(GF)

MAINS

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

Seasonal Herb Gnocchi, Beetroot,
Spring Squash, Sweetheart Cabbage,
Seeds and Blue Murder Cheese £16

(V)

Whole South Coast Plaice,
Black Garlic Summer Cabbage,
Jersey Royals, Pink Peppercorn Butter £16

(GF)

SIDES

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

Classic Minted Jersey Royals £5
(GF) (V)

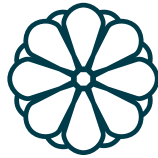
Triple Cooked Agria Wedges,
Fleur de Sel £5 (VE)

Sweetheart Cabbage, Crispy Shallots,
Black Garlic £5 (V)

*All steak weights are on raw product

(V) Vegetarian (VE) Vegan (GF) Gluten Free

A discretionary 12.5% service charge will be added to your bill
Please ask staff for any specific dietary requirements
or allergen information.



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DESSERT

Ultimate Cheese Board
Selection of Five Hungry Guest Cheese Room
Cheeses, Water Biscuits, Membrillo £20 (V)

Rhubarb and Clotted Cream Ripple Baked
Alaska £10 (V)

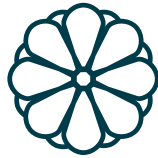
Dark Chocolate and Lemon Thyme Torte,
Blackcurrant Sorbet £8 (VE)

Vanilla Cambridge Burnt Cream with
Earl Grey Biscuits £8 (V)

Cookies and Cream
Vodka | Bailey's | Vanilla Ice Cream | Vanilla
Syrup | Milk | Oreo Biscuits £9.90 (V)

Lemon Pie
Limoncello | Lemon Juice | Vanilla Syrup |
Whipped Cream £9.90 (V)

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BAR SNACKS

Dressed Crab, Triple Cooked Chips, Salad £24 (GF)

Crispy Smoked Pork Croquettes, Rhubarb
Chutney £7.50

Squid Ink Battered Turbot, Sweet Chilli £8.50

Dorset Oyster, Shallot Vinegar £3 each (GF)

Truffle Salted Almonds £4 (GF) (VE)

Cajun Chicken Fillets, Dill Salad Cream £8

Nocellara Olives £4 (GF) (VE)

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