



E. STREET
BAR & GRILL

Starters

Kohl Rabi & Spring Onion Pakoras, Mango, Gooseberry & Nigella Seed Chutney, Radish & Mint Salad (GF, VE) £9

Hickory Smoked Chalk Stream, Trout Rillete, Apple Ketchup, Potato Rosemary Toast £10

Waygu Beef Croquettes, Sesame Heritage Carrots, Edamame, Sorrel Verde £10.50

Grilled Local Mackerel Fillet, Charred Sweetcorn & Tomato Relish, Pink Grapefruit (GF) £9.50

Chilled Cavolo Nero, Coconut & Lemongrass Soup, Puffed Wild Rice, Ginger Oil (VE) £8

Warm Roasted Fig & Pecan Salad, Homemade Ricotta, Honey Balsamic & Bee Pollen (V) £10

Seafood Platter

Build your own seafood platter, served on crushed ice with lemon and dressings

Argentinian Red Shrimp £4.50 each

Native 500g (minimum) Lobster £45

Brixham Dressed Crab £21

North Atlantic Prawns £5 per 100g

Native Rock Oysters £3 each

Black River Caviar (100g) served with Blinis & Crème Fraiche £330

Add two glasses of Nyetimber £26

Mains

Fillet of Hake, Warm Puy Lentils, Black Garlic Greens, Lobster Bisque (GF) £24

Tenderloin of Pork, Pickled English Cherries, Charred Tenderstem, Smoked Katy Apple Purée (GF) £22

Stone Bass, Belly Brandade, Yellow Courgettes, Chorizo & Heritage Potatoes, Candied Fennel Verde £25

Iman Biyaldi-Lebanese Spiced Slow Cooked Aubergine, Za'atar, Roasted Tomatoes, Carrot Top Pesto, Cavolo Nero (GF, VE) £18

Graffham Lamb Canon, Red Lentil & Rainbow Chard Dahl, Lightly Curried Pea Velouté, Fenugreek Shallots (GF) £26

From the Grill

Served with Triple Cooked Chips, Heritage Tomatoes, Portobello Mushroom & Pink Peppercorn Butter

Highland Wagyu Ribeye (GF) £27 per 100g (min 150g)

Hampshire Fillet 250g (GF) £32

Hampshire Sirloin Steak (GF) £28

All steak weights are on raw product

Please make the staff aware of any dietary requirements or allergies

V Vegetarian VE Vegan GF Gluten Free

A discretionary 12.5% service charge will be added to your bill

