



E.STREET

BAR & GRILL

Starters

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

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

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

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

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

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

Seafood Platter

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

Argentinian Red Shrimp £4.50 each

Native 500g Lobster £45

Brixham Dressed Crab £21

North Atlantic Prawns £5 per 100g

Plymouth Rock Oysters £3 each

Black River Caviar (20g) served with Blinis & Crème Fraiche £65

Add two glasses of Nyetimber £26

Mains

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

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

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

Iman Biyaldi Lebanese Spiced Slow Cooked Aubergine, Zaatar, 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, Nutbourne Tomatoes, Portobello Mushroom & Pink Peppercorn Butter

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

Hampshire Fillet 250g £32

Hampshire Sirloin Steak £28