



E. STREET

BAR & GRILL



THE FOOD

We pride ourselves on using only the best local ingredients for every dish, supporting our excellent range of producers here in West Sussex. Whether you are looking for a selection of light refreshments and snacks for your guests or a full sit-down meal, we have a menu to suit.

We kindly ask that groups of 10 or more select a set menu for their private dining experience with us. Please select one menu for the whole party, then provide individual orders 2 weeks before your event date. If you prefer, you may choose one dish from each course for the whole party, to avoid having to take pre-orders.

Bespoke menus are also available for your event. We offer the host the opportunity to discuss their requirements with the chef, who can produce a specially tailored menu.

Our menus feature the best of the season and as such, are subject to change.

MENU ONE

STARTERS

Chilled Nutbourne Tomato Gazpacho
smoked rapeseed oil (ve)

Sashimi Tuna Tartare
mango salsa, radish, toast

Creedy Carver Chicken Press
piccalilli, carrot remoulade (GF)

MAINS

Stone Bass Fillet
*aubergine caviar, roasted courgettes,
dried tomatoes, lobster butter (GF)*

Caramel Vinegar Lamb Rump
crispy shoulder, peas bonne femme, mint jus

Lebanese Roasted Cauliflower Steak *babaganoush,
falafel, tabbouleh (ve)*

DESSERTS

Vanilla Baked Alaska
marinated pineapple (v)

Dark Chocolate & Peanut Marquise
honeycomb, coconut sorbet (ve)

A Selection of Cheese & Biscuits
from the Hungry Guest Cheese Room

Add Filter Coffee £2.50 per Person

(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*

MENU TWO

STARTERS

Lightly Curried Cauliflower Soup
spring onion pakora (ve) (GF)

Cured Chalk Stream Trout
capers, shaved fennel (GF)

Crispy Smoked Pork Collar
kohlrabi slaw, dill salad cream

MAINS

Grilled Brixham Flat Fish
cockle butter, new potatoes, charred romanesco (GF)

Chicken Supreme
polenta chips, rocket pesto, charred broccoli

Roasted Jerusalem Artichoke
squash, pomegranate & toasted seed salad (ve) (GF)

DESSERTS

Blueberry & Vanilla Crème Brûlée
oat biscuits (v)

Sticky Toffee Pudding
salted caramel ice cream (v)

A Selection of Cheese & Biscuits
*from the Hungry Guest Cheese Room
(£3 supplement)*

Add Filter Coffee £2.50 per Person

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