



# E. STREET

BAR & GRILL

## Sample Spring Menu

### Starters

Roasted Jerusalem Artichoke and Preserved Lemon Tart,  
Shaved Romanesco, Pomegranate (VE) £9

Scott Free Range Pork and Wild Garlic Croquette, Smoked Beetroot, Picalilli £9.50

Cauliflower Soup, Green Lentil and Kaffir Lime Dressing (V) £8

Dexter Beef Bourguignon Press, Pickled Shallot, Landcress (GF) £10

Sashimi Tuna Carpaccio, Miso, Sesame, Ponzu, Shaved Radish, Crispy Capers £12

Spicy Tempura Soft Shell Crab, Nam Jim £13

### Build your own Seafood Platter

#### Cold

Native Rock Oysters £3.50 each

Brixham Dressed Crab £21

Argentinian Red Shrimp £4.50 each

North Atlantic Prawns £5 per 100g

### Mains

Fillet of Cod, Crab Crust, Chickpea Râgout, Langoustine Bisque £24

Lamb Loin, Braised Leek and Wild Garlic, Shoulder Rosti, Mint Jus £23.50

Pan Roasted Halibut, Salted Lemon and Chicken Broth, Wilted Gem, Belly Brandade £28

Spiced Aubergine, Cauliflower Preserved Lemon Purée, Warm Ancient Grains,  
Caper Raisin Dressing £18 (VE)

Jerk Tenderloin of Pork, Mango Salsa, Hickory Smoked Sweet Potato, Cardamon Yoghurt £21

### From the Grill

Served with Triple Cooked Chips, Heritage Tomatoes, Portobello Mushroom, Porcini,  
Black Garlic and Beef Dripping Butter

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

Hampshire Fillet 225g (GF) £32

Hampshire Sirloin Steak (GF) £28

(V) Vegetarian (VE) Vegan (GF) Gluten Free - Please advise staff of any allergies.

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