



E. STREET

BAR & GRILL

Sample Summer À La Carte

Starters

- Grilled Asparagus, Sauce Vierge, Crispy Shallots £9
- Pork and Wild Garlic Croquette, Rhubarb Relish, Kohl Rabi Remoulade £9.50
- Chilled Celeriac, Watercress and Sorrel Soup, Homemade Ricotta (V) £8
- Crispy Hallgate Farm Duck Egg, Sweetcorn, Chorizo and Rocket Verde £11
- Torched Fillet of Rainbow Trout, Ponzu, Shaved Radish and Citrus Salad £12
- Spicy Tempura Soft Shell Crab, Nam Jim £13

Build your own Seafood Platter

Cold

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| Argentinian Red Shrimp £4.50 each | North Atlantic Prawns £5 per 100g |
| Native Rock Oysters £3 each | Brixham Dressed Crab £21 |

Mains

- Fillet of Cod, Crab Crust, Chickpea Râgout, Langoustine Bisque £24
- Rack of Romsey Lamb, Hasselback, Heritage Carrots, Tomato Dressing £24.50
- Pan Roasted Stonebass, Red Lentil Dahl, Pea and Coconut Velouté, Pakora (GF) £28
- Roasted, and Raw Cauliflower Couscous Salad, Pomegranate, Toasted Seeds, Radicchio (VE, GF) £18
- Cornfed Chicken Supreme, Crispy Leg Ballotine, Celeriac Fondant, Oyster Mushroom and Tarragon Jus £24.50

From the Grill

- Served with Triple Cooked Chips, Heritage Tomatoes, Portobello Mushroom, Porcini, Black Garlic and Beef Dripping Butter
- Dexter Tomahawk Steak to Share (GF) £72
- Hampshire Fillet 225g (GF) £32
- Hampshire Sirloin Steak (GF) £28
- Highland Wagyu Ribeye (GF) £27 per 100g (min 150g)

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

If you have any allergies or dietary requirements, please let us know before ordering. Whilst we take every care with allergens, we cannot guarantee our food to be 100% allergen free due to the environment in which it is prepared.

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