

THE ESTATE GRILL

NIBBLES

MIXED OLIVES £7

A SELECTION OF WARM BREAD £7
with British Rapeseed Oil and Balsamic Vinegar

STARTERS

SOUP OF THE DAY £13
Warm Bread

MUSHROOM £14
Mushroom Risotto, Tarragon, Crème Fraiche, Maitake Mushroom

PEA £14
Pea and Mint Agnolotti Pasta, Homemade Ricotta, Fresh Peas, Pine Nuts

A TAKE ON A PRAWN COCKTAIL £21
Charcoal Butter Poached Jumbo Tiger Prawn, Baby Gem Lettuce Puree, Marie Rose Hollandaise, Squid Ink Tapioca, Charred Baby Gem, Sourdough Crisp

DUCK PARFAIT £15
Duck Liver Parfait, Rhubarb and Orange Gel, Poached Forced Yorkshire Rhubarb, Brioche

PLAICE £15
Red Pepper and Prawn Mousse, Wild Garlic, Breakfast Radish, Balfour Sparkling Wine Sauce

QUAIL AND DUCK £21
Quail and Duck Terrine, Pickled Walnut Ketchup, Muscat Grape, Verjus, Ryebread Cracker

Please note that some dishes and drinks may contain allergens, and gluten-free items are prepared in a kitchen that handles gluten. Prices are inclusive of VAT but a 12.5% discretionary service charge applies.

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MAINS

TRUFFLED POLENTA £26
Black Truffle Polenta, Vegan Parmesan, Broccoli Purée, Toasted Hazelnut, Pickled Shimeji Mushroom, Sprouting Broccoli

MUSHROOM £24
Mushroom Risotto, Tarragon, Crème Fraiche, Maitake Mushroom

CHICKEN £29
Devonshire White Chicken Breast, Chicken and Tarragon Pithivier, Wild Mushroom Ketchup, Baby Leek, Pomme Maxine, Chicken Jus Gras

PORK £29
Hampshire Rare Breed Pork Tenderloin, Slow Cooked Pork Cheek, Haricot Bean Purée, Haricot Bean Cassoulet, Pork Cabbage Ball, Pork and Sage Jus Gras

VENISON £36
Venison Loin, Cauliflower Purée, Walnut Crumb, 'Bubble & Squeak' Quails Egg, Brown Apple Ketchup, Venison Jus

LAMB £38
Stuffed and Rolled Saddle of Lamb, Braised Lamb Shoulder Shepards Pie, Watercress Purée, Purple Sprouting Broccoli, Lamb and Preserved Lemon Jus

DAY BOAT FISH SPECIAL
Mussel and Clam 'Chowder', Diced Jersey Royal Potato, Trout Roe, Joël Robuchon Pomme Purée

FROM THE GRILL

60Z SIRLON STEAK £48 | 80Z RIBEYE STEAK £52

All are served with Roasted Bone Marrow topped with Beef Fat and Oat Crumb, Miso Glazed Oyster Mushroom, Yeast Extract Braised Shallot, Beef Fat Rosti Potato.

Add your choice of sauce for £5
Peppercorn | Red Wine Jus | Café de Paris Butter

SIDES

FRIES £7
TRIPLE COOKED CHIPS £7
CHILLI AND GARLIC SPROUTING BROCCOLI £7
JOËL ROBUCHON POMME PURÉE £7
BEEF FAT ROSTI POTATO TOPPED WITH PARMESAN AND TRUFFLE £14

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