

THE ESTATE GRILL

NIBBLES

MIXED OLIVES £7

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

CODS ROE £8  
Whipped Smoked Cods Roe with Seeded Lavash Cracker

STARTERS

SOUP OF THE DAY £13  
Warm Bread

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

BEETROOT £14  
Beetroot Agnolotti Pasta, Homemade Ricotta, Spinach, 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

CHICKEN PARFAIT £15  
Chicken Liver Parfait, Port Jelly, Red Onion Chutney, Caramelised Onion Brioche, Onion Caramel

MULLET £15  
Mullet, Fennel Jam, Chorizo, Black Olive and Caper Dressing

HAM HOCK AND PISTACHIO TERRINE £16  
Ham Hock and Pistachio Terrine, Piccalilli Gel, Toasted Sourdough

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 £24  
Summer Black Truffle Polenta, Vegetarian Parmesan, Roasted Butternut Squash, Toasted Hazelnut, Pickled Shimeji

DAY BOAT FISH SPECIAL MP  
Warm Tartar Sauce, Seaweed Pomme Dauphine, Pickled Seaweed

TRADITIONAL ROAST TURKEY £29  
Sliced Roast Turkey Breast, Pigs in Blankets, Apricot and Sage Stuffing, Garlic and Thyme Roast Potatoes, Honey  
Roast Parsnips, Buttered Carrots, Buttered Brussel Sprouts, Turkey Jus

TRADITIONAL NUT ROAST £26  
Nut Roast, Vegan Sausage, Garlic and Thyme Roast Potatoes, Honey Roast Parsnips, Buttered Carrots, Buttered  
Brussel Sprouts, Vegetable Gravy

PORK £29  
Hampshire Rare Breed Pork Loin, Slow Cooked Pork Jowl, Kohlrabi, Bramley Apple Puree, Pork and Sage Jus Gras

VENISON £36  
Venison Loin, Jerusalem Artichoke Puree, Pickled Mulberries, Walnut Crumb, ‘Bubble & Squeak’ Quails Egg,  
Venison Jus

LAMB £38  
Lamb Loin, Braised Lamb Shoulder Shepards Pie, Chervil Root Puree, Rainbow Chard, Lamb Jus

FROM THE GRILL

60Z SIRLON STEAK £45 | 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 | Garlic Butter

SIDES

FRIES £7  
TRIPLE COOKED CHIPS £7  
CHILLI AND GARLIC CHARRED GREENS £7  
ROSE HARISSA BUTTERED NEW POTATOES £7  
BEEF FAT ROSTI POTATO £14  
Topped with Parmesan and Fresh Truffle

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