

THE ESTATE GRILL

NIBBLES

MIXED OLIVES £7

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

STARTERS

COURGETTE AND BASIL SOUP £13
Wild Rocket Pesto, Warm Bread

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

TOMATO AND BURRATA £15
Isle of Wight Tomato, Burrata, Elderflower, Basil

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

DUCK PARFAIT £15
Duck Liver Parfait, Poached Cherry, Cherry Gel, Brioche

TROUT £17
Citrus Cured Chalk Stream Trout, Buttermilk, Pickled Apple, Apple Marigold, Bitter Leaves, Radish

QUAIL £17
Quail Breast, 36-month Aged Parmesan, Roast Garlic Purée, Gem Lettuce, Smoked Anchovy

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, Courgette and Basil Purée, Balsamic Vinegar Glazed Courgette, Toasted Hazelnuts, Pickled Shimeji Mushroom

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

CHICKEN £29
Devonshire White Chicken Breast, Chicken and Truffle Thigh Wellington, Stuffed Morel Mushroom, Wild Garlic Oil, Chicken Sauce Supreme

DUCK £42
Creedy Carver Duck Breast, Confit Duck Leg Boulangère Potato, Heritage Beetroot, Pickled Blackberry and Duck Jus

VENISON £36
Groombridge Farm Asparagus and King Oyster Mushroom Tart, Rosary Ash Goats Cheese Espuma, Gooseberry and Lime Gel, Venison Jus

A TAKE ON HAM, EGG AND CHIPS £29
Glazed Cured Pork Belly, Potato Terrine, Egg Yolk Purée, Pineapple Salsa, Wholegrain Mustard Jus

DAY BOAT FISH SPECIAL
Light Curried Spiced Mussel and Clam Orzo, Sea Herbs

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
STAR ANISE GLAZED ROAST CARROTS WITH DILL £7
GREEN BEANS WITH CONFIT SHALLOT WITH HAZELNUT AND PANKO CRUMB £7
BEEF FAT ROSTI POTATO £14
Topped with Parmesan and Fresh Truffle