

VEGETARIAN & VEGAN

SHARING

San Francisco sourdough <i>Freshly baked bread, Jersey butter</i>	4.50
Giant Apulian Cerignola olives (Ve)	4.50
Baba ganoush & hummus <i>Arab bread, pomegranate, chickpeas (Ve)</i>	6.75

STARTERS

Soup au pistou <i>Spring vegetables, basil, croutons, pecorino</i>	6.50
Chargrilled asparagus <i>Poached free range egg, truffle butter</i>	8.50
Tempura seasonal vegetables <i>Chilli jam, lime (Ve)</i>	8.25
Salt & pepper organic tofu <i>Watercress, white radish, sesame, soy (Ve)</i>	8.75
Tamarind glazed heritage beetroot <i>Baby spinach, salted pistachios, soya labneh (Ve)</i>	8.75

SALADS

Baked Somerset goats cheese <i>Sourdough toast, roast heritage beetroot, chicory, watercress, toasted hazelnuts</i>	14.75
Superfood <i>Hazelnut tabbouleh, broccoli, avocado, sugar snap peas, roast sweet potato, baby gem lettuce, cherry tomatoes, tahini dressing (Ve)</i> <i>Add chargrilled halloumi</i>	12.75 15.25

MAINS

Toasted cheese sandwich <i>(Everyday 12 noon – 6pm)</i> <i>Sourdough bread, fried free range duck egg, Mayfield Swiss cheese, truffle, house salad</i>	8.50
Mayfield Swiss cheese & spinach tart <i>Watercress, poached free range egg, truffle butter</i>	14.25
Asparagus risotto <i>Broad beans, peas, leek (Ve)</i>	13.75
Thai green curry <i>Marinated tofu, seasonal greens, sticky rice, crispy ginger, chilli, peanuts (Ve)</i>	15.00

BURGERS *(With or without the bun)*

Vegan <i>Barbecue black bean burger, butter lettuce, grilled onions, walnuts, pickles, tomato, vegan brioche bun, harissa spiced potatoes (Ve)</i>	13.25
Grilled halloumi <i>Chipotle mayonnaise, butter lettuce, grilled onions, pickles, tomato, brioche bun, harissa spiced potatoes</i>	13.25

SIDES

Chargrilled broccoli, chilli, garlic (Ve)	5.00
Pak choi, ginger, spring onion (Ve)	4.50
Spinach, chilli, garlic (Ve)	5.00
Harissa spiced potatoes (Ve)	4.00
Creamed potatoes	4.50
Crushed new season potatoes (Ve)	4.50
House salad (Ve)	4.50

DESSERTS

Baked New York cheesecake <i>Macerated strawberries, basil</i>	7.50
Cherry Bakewell tart <i>Clotted cream</i>	7.50
Lemon posset <i>Fresh berries, hazelnut brittle</i>	7.50
Sticky toffee pudding <i>Vanilla ice cream</i>	7.50
Chocolate fondant <i>Vanilla ice cream</i>	7.50
Mascarpone crème brûlée <i>Raspberry sorbet</i>	7.50

ICE CREAM & SORBET

All ice creams are served with a chocolate & hazelnut wafer biscuit

Vanilla Chocolate Limoncello Malteser	5.75
Blackberry ripple Mango & vanilla iced yoghurt	
Raspberry sorbet <i>Fresh berries, hazelnut brittle (Ve)</i>	7.50
Coconut sorbet <i>Macerated strawberries, basil (Ve)</i>	7.50

CHEESE

Mayfield Swiss Colston Bassett Stilton	9.95
<i>Water biscuits, pear & apple chutney, red grapes, walnuts</i>	

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

A discretionary service charge will be added to your bill.

Estate SS20

the restaurant
bar + grill