

the restaurant

bar + grill

2 COURSES 34.50

STARTERS

Smoked salmon *Sourdough toast, Jersey butter, lemon*

Fried chilli squid *Thai herbs, noodle salad*

Tamarind glazed heritage beetroot *Baby spinach, salted pistachios, soya labneh (Ve)*

Chicken skewers *Tikka spices, mint yoghurt*

Soup au pistou *Vegetables, basil, croutons, pecorino (v)*

MAINS

Served with house salad (Ve) & house cut chips

Sea bass *Tikka spices or simply grilled*

Thai green curry *Marinated tofu, pak choi, broccoli, sticky rice, crispy ginger, chilli, peanuts (Ve)*

Slow roast crispy duck *Pak choi, broccoli, honey, sesame*

Skewered chicken souvlaki *Grilled flatbread, tzatziki*

Tuna au Poivre *Béarnaise sauce*

Argentina | Las Pampas | Ribeye 225g *Free range Black Angus & Hereford*

British Isles | Aberdeen Angus & Hereford | Fillet 225g *Native grass fed*
(An £8.00 supplement charge will apply)

ORDER YOUR DESSERTS TO GO

Please ask your server to see our separate menu.

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.

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