

The Sexy Six Set Menu

£55 (Per Person)

A glass of Champagne Eugène III Brut

Starters

- Argyll smoked Scottish salmon 🍷
- Beetroot salad with ajo blanco, almonds, dill vinaigrette (VG) 🍷
- Chicken skewers, tikka spices
- Grilled asparagus, romesco, balsamic, almonds (VG) 🍷
- Tempura king prawns, chilli jam, lime
- Crispy duck spring rolls 🍷

Mains

- All our dishes are served with house salad & chips*
- Skewered chicken souvlaki, pitta, tzatziki
- Mayfield Swiss cheese & spinach tart, poached egg, truffle butter (V)
- Ribeye steak (225g) with peppercorn sauce
- Slow roast crispy duck, wok fried greens, sesame
- Loch Duart salmon, teriyaki sauce, rice
- Sea bass, tikka spices or simply grilled

Desserts

- Chocolate fondant, vanilla ice cream (V)
- Mascarpone crème brûlée, raspberry sorbet (V)
- Sticky toffee pudding, vanilla ice cream (V)
- Drunken pineapple, rum syrup, coconut sorbet (VG) 🍷
- Baked New York cheesecake, macerated strawberries, basil (V)
- Quicke's Vintage Cheddar | Colston Bassett Stilton (V) | Tunworth
Water biscuits, pear & apple chutney, red grapes, walnuts
A £2.50 supplement charge will apply

Coffee & Chocolate

- Coffee with chocolate coated honeycomb (V)

🍷 New season dishes

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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