

LUNCH MENU

2 COURSES 22.00 | 3 COURSES 27.50

STARTERS

Cider & Onion Soup (V)

Cheddar rarebit, sourdough
& fresh thyme

Smoked Haddock Hash Brown

Poached free range egg, spinach
& chive hollandaise

Tuna Tataki

Seared Yellowfin tuna, grapefruit,
ginger & soy, wasabi mayonnaise

Heritage Beetroot (VG)

Ajo blanco sauce, almonds, grapes,
apple, watercress & dill vinaigrette

Crispy Duck Salad

Watercress, white radish,
sesame & soy

Chicken Skewers

Tikka spices, mint
yoghurt & lime

MAINS

Tikka Sea Bass

Saag aloo, cucumber raita
& lime

Angus Beef Burger

Grilled onions, mustard mayonnaise,
brioche bun & chips
(Add Cheddar cheese for £1.50)

Spicy Shrimp Risotto

Spring onion, coriander, lemon,
crispy kale & shichimi pepper

Fish & Chips

Mushy peas, tartare sauce
& lemon

Katsu Cauliflower (VG)

Japanese curry sauce, peanut,
sesame, pickled ginger & red onion,
served with Jasmine rice

Steak Frites

Angus & Hereford fillet tails,
garlic butter & chips
(3.50 supplement)

DESSERTS

Buttermilk Panna Cotta

Summer berries, fresh mint
& amaretti biscuit

Sticky Toffee Pudding (V)

Candied pecans, toffee sauce
& vanilla ice cream

Vanilla Cheesecake (V)

Fresh mango, passion fruit
& toasted coconut

Selection of Cheshire Farm Ice Cream (V)

Vegan flavours available on request

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. 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.

(V) Vegetarian (VG) Vegan

Allergens
& Calories
Scan this code.



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