

Gluten Intolerance & Gluten Allergy

Appetisers & Starters

Marinated Cerignola olives, garlic, rosemary & thyme £4.75 🌿

Argyll smoked Scottish salmon £10.75

Prawn cocktail £10.95

San Daniele ham, buffalo ricotta, honey, pistachio nuts £10.95

Asparagus, poached hens egg, hollandaise sauce £9.25 🌿

Baby back ribs, sesame, soy, lime £10.75

Steamed mussels, marinière or Thai spiced £9.50 🌿

Chicken skewers, tikka spices £9.75

Oysters

Six rock oysters £16.50
Shallot vinegar, Tabasco, lemon

Ceviche, Sashimi, Tataki

Sea bass ceviche, passion fruit, chilli, cucumber, avocado £10.25 🌿

Yellowfin tuna sashimi, wasabi, pickled ginger £12.00

Tartare

Yellowfin tuna tartare, avocado, soy wasabi dressing £11.25

Fillet steak tartare, toast, horseradish, free range egg yolk £11.50

Salads

Superfood with Loch Duart salmon, quinoa tabbouleh, beetroot, tahini dressing £11.50/£16.00 🌿

Chicken Caesar £9.25/£13.75

Chicory, walnut, Colston Bassett, apple, pear, honey mustard dressing £9.25/£13.75 🌿

Taste of Italy

Penne with king prawns £16.95 🌿

Penne carbonara £13.75 🌿

Risotto with porcini mushrooms, mascarpone £14.75 🌿

Penne with lobster £27.50 🌿

Veal chop simply grilled £28.50 🌿

From the Land

Bar & grill naked burger, Angus beef or halloumi £15.50/£13.95

Skewered chicken souvlaki, tzatziki £18.50

Butter chicken or vegetable curry, makhani sauce, rice £14.50 🌿

Slow roast crispy duck, wok fried greens, sesame £18.75

From the Sea

Tuna au poivre, Béarnaise, mashed potatoes £22.50

Black cod, miso, pickled onions, rice £29.25 🌿

Sea bass, tikka spices or simply grilled £21.25

Fine Steaks

Canada, Spring Creek Ranch, grain fed Angus served with a choice of sauce

Rump (250g) £25.00

Sirloin (300/500g) £37.50/£62.50

Ribeye (300/500g) £39.00/£65.00

Aberdeen Angus & Hereford, grass fed served with a choice of sauce

Sirloin (225g) £23.95

Ribeye (225g) £24.75

Fillet (225g) £29.95

Fillet steak Diane (225g) £21.75 🌿

Native British breeds, ideal for sharing, served with mashed potatoes, choice of sauce

Bone in prime rib, dry aged 35 days (800g) £65.50

T-Bone, dry aged 35 days (800g) £65.50

Chateaubriand (450g), served with roast tomato & mushrooms £65.50

Sauces: Béarnaise, Chimichurri or Red Wine

Sides

Buttered spinach £4.75

Tenderstem broccoli, chilli, garlic £4.95

Mashed potatoes £4.75

Butter lettuce salad £4.50 🌿

House salad £4.75

Desserts

Passion fruit crème brûlée £7.95 🌿

Drunken pineapple, rum syrup, coconut sorbet £7.95 🌿

Passion fruit sorbet, fresh berries £7.95 🌿

Cheese

Quicke's Vintage Cheddar | Colston Bassett Stilton 🌿 | Tunworth £10.50
Pear & apple chutney, red grapes, walnuts

Petit Four

Chocolate coated honeycomb £4.25 🌿

Ice Cream & Sorbet

Vanilla | Chocolate | Pistachio
Blackberry & bilberry 🌿 | Honeycomb 🌿
Mint Chocolate Chip 🌿 | Coconut sorbet 🌿

Mango & vanilla iced yoghurt

Passion fruit sorbet 🌿 £6.25

🌿 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. Country of Origins are correct at the time of publication and subject to availability. Any changes to our menu will be advised by your server. All our fish is responsibly caught from sustainable sources. Traces of shell & bones may be present in some of our fish & shellfish dishes.

A discretionary service charge will be added to your bill.

Estate Gluten AW21

*the*restaurant
bar + grill

*At The Restaurant Bar & Grill we serve internationally inspired classic dishes.
Provenance, excellence and sustainability are at the heart of our menu.
It's the people, the training and the care for the ingredients we work with,
partnering with producers who value the environment and share our
core values, that assures the quality of our cooking.*