

THE ESTATE GRILL

WELCOME

The Estate Grill uses outstanding ingredients, many of which are grown on our estate and freshly picked each day. Our extensive kitchen garden and glasshouse, supply us with a variety of seasonal herbs, fruits, salads and vegetables. When ingredients are used that have not been grown or reared on the estate, they are sourced locally where possible.

Some of our dishes may contain allergens. Please ask a member of staff if you require any further information.

All prices include VAT at 20%. A discretionary service charge of 10% will be added to your account. Please delete if not satisfied.

WHILE YOU WAIT

South Coast Oysters Number 2

Served simply with
tabasco & red wine vinaigrette
or au naturel

Three £9
Six £15
Twelve £24

Charcuterie

served with toasted sourdough,
soft boiled egg & pickles

Cures:

coppa, bresaola, venison bresaola, smoked mutton

Salamis:

caraway, fennel, seaweed & cider, chorizo

One meat £4.50
Three meats £12
Five meats £18.50

STARTERS

Soup

inspired by produce from the garden
£8

Beetroot

cider, Windsor blue, pear, celery
£12

Heritage Tomatoes

burrata, almonds, basil
£12

Venison Scotch Egg

black pudding, celeriac, apple, curry
£12

Steak Tartare

horseradish, yolk
£14

'Bread & Butter'

beef dripping, piccalilli, sourdough
£10

Scallops

rogan josh
£16

Dressed Crab

Asian flavours
£21

Prawn Cocktail

avocado, yuzu, sesame
£13

MAIN COURSES

Whole Dover Sole

seaweed butter, cucumber, girolles
£36

Himalayan Salt Aged Duck

croquette, orange, chicory
£30

Herb Fed Chicken

smoked leek, clam thermidor, roasting Juices
£24

Cod

mussels, fennel, horseradish
£26

Potato Gnocchi

courgette, goats cheese, parsley
£22

Risotto

primavera, wild garlic, asparagus, morels
£22

TO SHARE

Butcher's Block

selection of our estate reared pig,
caramelised apple, gravy
£55 for two

THE JOSPER GRILL

28 day aged beef fillet 200g -£34

28 day aged rib eye 220g - £30

28 day aged sirloin 220g - £28

British rose veal chop - £28

Chateaubriand for two - £65

SAUCES

Béarnaise, Peppercorn,

Garlic & herb butter or Café du Paris

Please choose one to accompany your steak

100% Rump Steak Burger

foie gras, red cabbage ketchup - £19

Half or Whole Lobster

new potatoes, tarragon mayonnaise, garden herbs
£27/ £45

SIDES

Triple cooked chips, rosemary salt

Mash and truffle shavings

Fine beans, garlic & herb butter

Chantenay carrots , beef fat, thyme

Bitter garden leaves

Basket of homemade breads, olive oil and balsamic

All £4.50

DESSERTS

Apple & almond cake, caramelised apples,
mulled cider jelly, cinnamon ice cream £8

Exotic fruit trifle,
pineapple sorbet- £8

Banoffee, salted caramel ice cream - £8

Blackberry & anise soufflé, blackberry compote,
anise ice cream - £9

Manjari sphere, pear & vanilla compote, pecan nut
granola nutmeg ice cream, vanilla anglaise - £9

Plum & dark chocolate parfait,
poached plums, plum sorbet - £9

Three scoops of homemade ice-cream - £7.50

Five cheeses from the chariot - £11.50

Mozzo coffee, Canton Tea Company tea & petits fours - £5.50

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