

# THE ESTATE GRILL

## WHILE YOU WAIT

**South Coast Oysters Number 2**  
served simply with  
tabasco & red wine vinaigrette  
or au naturel

Three    £9  
Six       £15  
Twelve   £24

**Exmoor Caviar**  
triple cooked chips  
£30

**Basket of homemade breads**  
olive oil & balsamic  
£4.50

**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

**Heritage Tomato Salad**  
burrata, English watercress  
£12

**Parmesan**  
walnut, celery, apple, mustard  
£12

**Ham Hock Terrine**  
apple, hazelnut  
£15

**Steak Tartare**  
horseradish, yolk  
£14

**Hake**  
cauliflower, pickled shallots, purslane  
£14

**Mussels**  
linguini, pickled shallots, parsley  
£13

**Cured Salmon**  
almonds, avocado, radish, mouli  
£15

**Dressed Crab**  
tarragon, pink grapefruit  
£21

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

## MAIN COURSES

**Skate Wing**  
cucumber, kohlrabi, sea vegetables  
£26

**Herb Fed Chicken**  
barley risotto, leek, wild garlic  
£24

**Lamb Rump**  
wild garlic, spring greens  
£30

**Skate Wing**  
cucumber, kohlrabi, sea vegetables  
£26

**Herb Fed Chicken**  
sweetcorn, celeriac, celery  
£24

**Lamb Rump**  
smoked onion, hispi cabbage  
£30

## THE JOSPER GRILL

28 day aged beef fillet 200g -£34  
28 day aged rib eye 220g - £30  
28 day aged sirloin 220g - £28

Great Fosters pork chop - £26  
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

**Estate Grill Burger**  
brioche bun, garnish, triple cooked chips  
- £20

**Half or whole lobster**  
new potatoes, béarnaise, garden herbs  
£27/ £45

## SIDES

Triple cooked chips,  
Buttered new potatoes  
Fine beans, garlic & herb butter

Spring cabbage from the garden  
Roast swede purée  
Mixed garden salad, tomato & cucumber

All £4.50

## TO FINISH

**Manjari Fondant**  
raspberry sorbet & chocolate tuile - £9

**Coconut Panna Cotta**  
compressed pineapple, passionfruit sorbet  
& coconut meringue - £8

**Apple & Cherry Crumble**  
almond ice cream - £8.50

**Apple**  
tarte fine, caramel,  
rum & raisin ice-cream - £8.50

**Strawberry Parfait**  
Viennese shortbread & elderflower – £9

Three scoops of homemade  
ice cream & sorbet - £7.50

**Cheese**  
Selection of cheeses, crackers,  
fruit bread & fig chutney  
three cheeses - £9 five cheeses - £12  
seven cheeses - £15

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

All prices include VAT at 20%.  
A discretionary service charge of 12.5% will be added to your account.  
Please delete if not satisfied