



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