

## The ESTATE

### Autumn at the Estate Grill

#### STARTERS

BURRATA DI BUFALA £11

black figs and treacle bread (*dairy, sulphites, nuts, gluten*)

GARLIC AND CHILI KING PRAWNS £11

baby gem, roast pineapple (*fish, sulphites, crustaceans*)

GRILLED CORNISH MACKEREL £11

celeriac remoulade, tarragon and apple (*fish, egg, sulphites*)

SOUP OF THE DAY £9

sourdough croutons £9 (*dairy, gluten*)

DUCK CROQUETTE

teriyaki and daikon £11 (*dairy, egg, gluten, soya*)

#### MAINS

CRISPY FILLET OF BREAM £23

ratatouille and baby shrimp (*dairy, fish*)

ROAST CORNISH COD £24

bisque, orzo, sea vegetables (*fish, sulphites, crustaceans*)

RISOTTO OF PEA £16

mushroom and parmesan £16 (*dairy, sulphites*)

LAMB RUMP £27

cauliflower, ras el hanout (*dairy*)

CHICKEN BREAST £18

leek fondue, creamy mushroom sauce (*dairy, sulphites*)

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Some of our drinks and food may contain allergens. Please ask a member of staff if you require

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### FROM THE GRILL

All Grill dishes are served with grilled vegetables & choice of sauce

10oz Ribeye steak £34    6oz Fillet Steak £32

CHATEAUBRIAND for two £88

Please allow 25 minutes cooking time

#### SAUCES

bearnaise (*dairy, sulphites*) | blue cheese (*dairy*)

red wine jus (*sulphites, celery*) | peppercorn (*dairy, sulphites, celery*)

#### SIDES all £5

French fries | thick cut chips | mashed potatoes (*dairy*)

seasonal vegetables (*dairy*) | green salad with French dressing (*sulphites, mustard*)

#### PUDDINGS

WALNUT CAKE £7

mascarpone, walnuts and amaretto (*dairy, gluten, egg, nuts*)

PLUM & FRANGIPANE TART £7

yogurt sorbet (*dairy, egg, nuts*)

DARK CHOCOLATE MOUSSE £7

blackberries, and mascarpone (*dairy, egg, gluten*)

PEANUT PARFAIT £7

banana ice-cream and lime (*nuts, dairy, egg*)

BRITISH CHEESES

three cheeses £9 | four cheeses £12

with apple chutney & crackers (*dairy, gluten*)

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