

Menu One

3 COURSE | 41.50

Starters

Crispy Fried Chilli Squid

Thai herbs, noodle salad & sweet chilli

Truffle and Leek Croquettes V

Truffle aioli, matured Italian cheese and chives

Korean Fried Chicken

Crispy marinated boneless chicken, Korean spices and sesame with Gochujang soy sauce

Heritage Beetroot VG

Avocado, Soy labneh, orange, hazelnut & micro basil

Crispy Duck Salad

Watercress, white radish, sugar snap peas, beansprouts, chilli, coriander, mint, sesame and soy

Mains

Tikka Sea Bass

Saag aloo, cucumber raita and lime

Halloumi Burger V

Grilled onions, pickles, tomato, butter lettuce, spicy burger sauce, brioche bun and fries

Marinated Chicken Skewer

Shawarma marinade, couscous salad, feta cheese, flat leaf parsley, mint and yoghurt dressing

Celeriac au Poivre VG

Peppered celeriac steak, baby spinach, hash brown, port and mushroom sauce

Rump Steak 275G

Peppercorn sauce and triple-cooked chips
(£2.50 supplement)

Angus & Hereford Fillet 225G

Peppercorn sauce and triple-cooked chips
(£7.50 supplement)

Desserts

Buttermilk Panna Cotta

Passion fruit coulis, mango and toasted coconut

Dark Chocolate Mousse VG

Amarena cherries, caramel cacao nibs and plant based vanilla ice cream

Warm Chocolate Fondant V

Vanilla ice cream, shortbread crumb

Selection of Award-winning ice cream V

Plant based flavours available on request

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. 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.

V Vegetarian VG Vegan

Allergens
& Calories

Scan this code.



Estate AW24

Menu Two

3 COURSE | 52.50

Starters

Tempura King Prawns

Chilli jam & lime

Chargrilled Asparagus

Poached duck egg, hollandaise sauce and chives

Korean Fried Chicken

Crispy marinated boneless chicken, Korean spices and sesame with Gochujang soy sauce

Wookey Hole Cheddar Soufflé

Truffle & chive cream sauce

Spicy Yellowfin Tuna Tartare

Grapefruit, ginger, soy and sesame, shrimp crackers, wasabi mayonnaise

Mains

Korean Lamb Rump

Pickled radish, sesame and served with sticky rice

Seared Yellowfin Tuna

Pistachio crust, slow-cooked peppers, capers, olives and pine nuts

Slow Roast Duck

Braised red cabbage, caramelised squash puree and spiced jus

Angus Sirloin Steak 350G

Peppercorn sauce and triple-cooked chips
(£5.00 supplement)

Angus Fillet Steak 225G

Peppercorn sauce and triple-cooked chips
(£5.00 supplement)

Desserts

Coconut Parfait

Rum soaked pineapple, toasted coconut and mint

Burnt Basque Cheesecake

Berry compote, vanilla cream and raspberry

Sticky Toffee Pudding

Candied pecans, vanilla ice cream

A Selection of British Cheese

Wookey Hole Cheddar, Colston Basset Stilton & Tunworth, served with artisan cheese biscuits, red grapes and fig chutney
(£3.00 supplement)

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Allergens
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