

THE  
BRASSERIE  
&  
ORANGERIE

SNACKS

- Estelle's sourdough, cultured butter v ..... £5  
Choux buns & parmesan custard, pickled walnut v ..... £6  
Smoked eel & chorizo croquettes, black garlic ..... £8

RAW BAR

Louët-Feisser oysters – £28 half dozen  
*Smoked hot sauce & mignonette*

Sturia Oscietra Caviar  
£170 50g | £425 125g  
*Sourdough blinis, creme fraiche, chives*

Baerii Vintage Caviar  
£145 50g | £370 125g  
*Sourdough blinis, creme fraiche, chives*

Sliced yellow tail – £22  
*Honey & lemon dressing, pickled radish*

Orkney scallop ceviche – £28  
*Green strawberries, Padrón pepper & sour cream*

Estelle steak tartare – £18  
*Confit yolk, pickled mustard, Melba toast*

STARTERS

- Barbecue tomato salad ..... £16  
*Cornet pepper, house ricotta, 12 year old balsamic & bloody mary granita*  
Cornish crab salad ..... £20  
*Grapefruit, brown crab emulsion & English muffin*  
Roasted veal sweetbread ..... £22  
*Ajo blanco, cedro lemon, smoked olive oil*  
Dorset snails ..... £17  
*Basil & green shiso butter, brioche crumbs*

MAIN COURSES

- Roasted cauliflower steak ..... £20  
*Spiced lentils, quinoa & macadamia PB*  
Oxford cheddar soufflé ..... £22  
*Sweet onion soubise & crispy shallots v*  
Isle of Gigha halibut ..... £36  
*Shrimps, marsh samphire & seaweed butter*  
Herdwick lamb rump ..... £35  
*Aubergine, Romano courgette, goats curd, mint*  
Roasted breast of guinea fowl ..... £28  
*Swiss chard & morel sauce*  
English Ibérico pork loin ..... £48  
*Charcuterie sauce*



BEEF WELLINGTON FOR TWO £95

Native breed beef fillet wrapped in mushroom duxelles, herb pancake  
& puff pastry  
Served with whipped potatoes, seasonal greens & red wine jus



STEAKS

CUMBRIAN NATIVE BREED  
*Served with roasted bone marrow and shallot*

- Fillet 200g ..... £49  
Sirloin 300g ..... £44  
Côte de boeuf 800g ..... £100

— SAUCES —

Peppercorn | Red wine | Café de Paris

PASTA & RISOTTO

- Truffle agnolotti ..... £22  
*Parmesan & braised morels v*  
Saffron risotto ..... £23  
*Butternut squash & brown butter v*  
Crab & native lobster fettuccine ..... £36  
*Cherry tomato & basil*

MARKET FISH OF THE DAY  
*from Brixham harbour or Newlyn*

VEGETABLES & SALADS

- Baby lettuce ..... £8  
*Pistachio & green goddess PB*  
Raw summer vegetable salad ..... £8  
*Walnut pesto PB*  
Salt baked garden beetroot salad ..... £8  
*Goats curd & pumpkin seeds v*  
Seasonal greens ..... £7  
*Confit shallots v*  
Jersey royals ..... £7  
*Mint butter v*  
Triple cooked chips ..... £6  
*Curry emulsion v*  
Whipped potatoes ..... £7  
*Olive oil v*

*A 15% discretionary service charge will be added to your bill  
Please let us know if you have any allergies or dietary requirements*

*Illustrations by Tess Newall*

