

THE
BRASSERIE
&
ORANGERIE

SNACKS

- Estelle's sourdough, cultured butter v £5
Crispy polenta, roasted red pepper, basil, Manchego v £6
Cheese sablé, black bomber custard, red onion marmalade £9

RAW BAR

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

Sturia Oscietra Caviar
£170 50g | £425 125g
Sourdough blinis, crème fraîche, chives

Estelle's Royal Imperial Caviar
£145 50g | £370 125g
Sourdough blinis, crème fraîche, chives

Smoking Brothers smoked salmon – £24
Cucumber & gin relish, crème fraîche, soda bread

Orkney scallop ceviche – £28
Tiger's milk, finger lime, aji amarillo, cashew nuts

Estelle steak tartare – £18

STARTERS

- British asparagus£18
Whipped burrata, kalamata olives
- Cornish crab salad£22
Grapefruit, brown crab emulsion & English muffin
- Octopus mosaic£28
Citrus vinaigrette, avocado, capers, brioche
- Dorset snails £18
Spicy pork 'nduja butter & honey crumbs

MAIN COURSES

- Oxford cheddar soufflé£20
Sweet onion soubise & crispy shallots v
- Roasted graffiti aubergine £22
Baba ganoush golden raisins, citrus vinaigrette PB
- Roasted sea bass£38
Braised fennel, saffron rouille, sardine bouillabaisse
- Herdwick lamb rump £36
Provençal vegetables, black olive tapenade, lamb jus gras
- Free-range Cotswold chicken £28
Morel mushroom, Jersey royals, wild garlic, vin jaune
- Saddleback pork cutlet £29
Charcuterie sauce

BEEF FOR TWO:

CÔTE DE BOEUF £110
Served with triple cooked chips, peppercorn & béarnaise sauce, leaf salad

BEEF WELLINGTON £120
Heritage beef fillet in mushroom duxelle, herb pancake & puff pastry
Served with whipped potatoes, fine green beans & red wine jus

STEAKS

CUMBRIAN NATIVE BREED
Served with roasted bone marrow and Roscoff onion

- Fillet 200g£52
Sirloin 300g£48

– SAUCES –
Peppercorn | Red wine | Café de Paris

PASTA & RISOTTO

- Goat's cheese agnolotti £24
Courgette & wild garlic, pine nut, parmesan v
- Crab & native lobster fettuccine £36
Cherry tomato & basil
- Spring vegetable risotto £22
Garden peas pureé, tarragon, crème fraîche v

MARKET FISH OF THE DAY

from Brixham Harbour or Newlyn

VEGETABLES & SALADS

- Baby gem wedge salad £9
Roasted red pepper hummus, herb vinaigrette PB
- Kale & Graceburn salad £9
Broccoli, kohlrabi, pomegranate, cranberry & quinoa v
- Creamed baby spinach £9
Parmesan & nutmeg
- Fine green beans£8
Confit garlic, chilli & lemon PB
- Triple cooked chips £7
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

