

## THE SOUTH TERRACE SUMMER MENU

### FOR THE TABLE

Estelle seafood platter ..... £220

SERVES TWO

*Half Cornish lobster, six Carlingford oysters, crevettes, dressed crab, scallop tartare, rope-grown mussels & Dorset clams. Served with yuzu kosho aioli, mignonette, smoked hot sauce & sourdough*

Culatello di Zibello cured ham..... £18

*Piel de Sapo melon*

Cheese selection..... £20

*Baron Bigod brie, Perl Las blue, Spenswood sheep's cheese, quince jelly, olive oil tortas (v)*



### MAINS

Surrey milk burrata ..... £24

*Nutbourne Kentish tomato salad, basil, white balsamic, toasted focaccia (v)*

Summer courgette salad ..... £18

*Ancient grains, pomegranate, toasted pine nuts, mint salsa verde (PB)*

Whiskey-cured salmon Niçoise ..... £26

*Green beans, boiled egg, olives, pickled onion, tomato, potato*

Cornish lobster & crayfish roll..... £34

*Brioche bun, yuzu kosho aioli, trout roe, cucumber salsa*

Double cheeseburger..... £24

*Bacon jam, cheddar, dill pickle, Roscoff onion*

### SIDES

French fries ..... £7

*Truffle aioli (v)*

Wedge salad ..... £7

*Goat's cheese cream, crispy pancetta*

