SNACKS

Estelle sourdough v £6
Ampersand cultured butter

Crispy polenta soldiers v £9
Pickled walnut ketchup, truffle aïoli, Pecorino Romano

Mushroom parfait v £11
Sherry vinegar, dashi & cep salt, wild mushroom, seeded lavash

RAW BAR

Louët-Feisser No.2 oysters £38 *half dozen*
Chilli-lime dressing & mignonette

Petrossian Ossetra caviar
£215 50g | £457 125g
Sourdough blinis, crème fraîche, chives

Estelle Baerii caviar
£179 50g | £336 100g
Sourdough blinis, crème fraîche, chives

Estelle steak tartare £22
Confit yolk, Melba toast

STARTERS

Winter tomato salad £20
Green tomato chutney, stout rarebit toast, culatello

Oxford cheddar soufflé £22
Sweet onion soubise & crispy shallots

Whiskey & soy cured smoked salmon £25
Pickled kohlrabi, salmon skin butter, caraway toast

Smoked leek vinaigrette v £20
Toasted hazelnut, barrel-aged sherry vinegar, Baron Bigod

LARGE DISHES

Roasted Cornish day boat monkfish £48
Green peppercorn sauce, salsify, pickled shallots, orzo & cockle hotpot

English wagyu cheese burger £30
Maple cured bacon, beef fat relish, Koffmann fries

Barbecued king oyster & lion's mane mushrooms PB £26
Mushroom XO, sea aster, fennel

400g British Ibérico pork cutlet £42
Charcuterie sauce

DISHES FOR TWO

SLADESDOWN FARM CHICKEN £75
Basquaise sauce, Romano courgette, Espelette pepper, green olives

CÔTE DE BOEUF £138
Served with triple-cooked chips, peppercorn & béarnaise sauce, leaf salad

BEEF WELLINGTON £142
Heritage beef fillet in mushroom duxelles, herb pancake & puff pastry
Served with Arbequina olive oil mashed potato,
crushed carrot & swede, red wine jus

STEAKS

Cumbrian native breed fillet 200g £58
Served with onion rings, baby gem wedge & smoked marrow ranch

Cumbrian native breed sirloin 300g £54
Served with onion rings, baby gem wedge & smoked marrow ranch

– SAUCES –
Peppercorn | Red wine | Café de Paris

Estelle truffle risotto £35/£75
Acquerello seven-year-aged carnaroli rice,
mascarpone, Parmesan
Served with black winter or white Alba truffle

PASTA

Bucatini alle vongole £36
Surf clams, Gambero Rosso & smoked chipotle

Chanterelle durum wheat trofie v £34
Garlic, parsley, mushroom & Estate Dairy cream

Linzer potato & Lyonnaise shallot agnolotti v £32
Baked potato foam, garden pickles, Timut pepper, Mayfield yolk

CORNISH DAY BOAT FISH MP
From Brixham Harbour or Newlyn

VEGETABLES & SALADS

Baby gem wedge salad PB £9
Cashew cream, dukkah, black pepper vinaigrette

Waldorf salad v £12
Apple, chicory, walnut, Cropwell Shropshire blue

Warm green beans v £9
Chilli, lemon & garlic, hazelnut

Triple-cooked chips v £9
Curry emulsion

Arbequina olive oil mashed potato v £10

Koffmann fries PB £8
Spiced salt

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