

# MENU TWO

3 COURSE £48.00

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## Starters

Asparagus, poached free range egg & hollandaise sauce (V)

Argyll smoked Scottish salmon

Fillet steak tartare, sourdough toast, horseradish & free-range egg yolk

Scottish king scallops, chilli, garlic & parsley butter

## Mains

Cauliflower katsu curry, sticky rice & pickled red onions (VG)

Slow roast crispy duck, wok fried greens & sesame

Ribeye steak (225g) with peppercorn sauce

Tuna au poivre & Béarnaise

*All our main courses are served with chips & house salad*

## Desserts

Chocolate fondant & vanilla ice cream (V)

Sticky toffee pudding, toffee sauce, candied pecans & vanilla ice cream (V)

Caramel crème brûlée (V)

Woolyhole Cheddar, Colston Basset Stilton, Tunworth,

Oat cakes, Fig & orange chutney

*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. Detailed allergen information is available on [www.therestaurantbarandgrill.com/allergens](http://www.therestaurantbarandgrill.com/allergens). Detailed calorie information is available on request.

(V) Vegetarian (VG) Vegan

Allergens  
& Calories  
Scan this code.



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