

GREAT FOSTERS

THE ESTATE GRILL LUNCH MENU

WHILE YOU WAIT

South Coast Oysters Number 2
Served simply with Tabasco & Red Wine
Vinaigrette or Au Naturel

Three | £10.50
Six | £21.00
Twelve | £42.00

Basket of Homemade Breads
Olive Oil and Balsamic
£4.50

Exmoor Caviar
Triple Cooked Chips
£30.00

Charcuterie
Served with Toasted Sourdough, Soft Boiled Egg
and Pickles

Cures:
Coppa, Bresaola, Smoked Mutton

Salamis:
Fennel, Seaweed & Cider, Chorizo

One Meat | £4.50
Three Meats | £12.00
Five Meats | £18.50

STARTERS

Soup
Inspired by produce from the garden
£8.00

Heritage Tomato Salad
Burrata, English Watercress
£12.00

Parmesan
Walnut, Celery, Apple, Mustard
£12.00

Ham Hock Terrine
Apple, Hazelnut
£15.00

Steak Tartare
Horseradish, Yolk
£14.00

Hake
Cauliflower, Pickled Shallots, Purslane
£14.00

Mussels
Linguini, Picked Shallots, Parsley
£13.00

Cured Salmon
Almonds, Avocado, Radish, Mouli
£15.00

Dressed Crab
Tarragon, Pink Grapefruit
£21.00

MAIN COURSES

Skate Wing
Cucumber, Kohlrabi, Sea Vegetables
£26.00

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£26.00

Herb Fed Chicken
Barley Risotto, Leek, Wild Garlic
£24.00

Herb Fed Chicken
Sweetcorn, Celeriac, Celery
£24.00

Lamb Rump
Wild Garlic, Spring Greens
£30.00

Lamb Rump
Smoked Onion, Hispi Cabbage
£30.00

THE JOSPER GRILL

28 Day Aged Beef Fillet 200g
£34.00

28 Day Aged Rib Eye 220g
£30.00

28 Day Aged Sirloin 220g
£28.00

Great Fosters Pork Chop
£26.00

British Rose Veal Chop
£28.00

Chateaubriand for Two
£65.00

All of the above are served with Confit Onion, Rocket

SAUCES

Bèrnaise, Peppercorn
Garlic & Herb Butter or Cafè du Paris

Please choose a sauce to accompany your steak

Estate Grill Burger
Brioche Bun, Pickles, Triple Cooked Chips
£20.00

Half of Whole Lobster
New Potatoes, Bèrnaise, Garden Herbs
£27.00/£45.00

SIDES

Triple Cooked Chips

Buttered New Potatoes

Fine Beans, Garlic & Herb Butter

Spring Cabbage from the garden

Roast Swede Purée

Mixed Garden Salad, Tomato & Cucumber

Each Side is £4.50

TO FINISH

Manjari Fondant

Raspberry Sorbet & Chocolate Tuile

£9.00

Apple

Tarte Fine, Caramel, Rum & Raisin Ice-Cream

£8.50

Coconut Panna Cotta

Compressed Pineapple, Passionfruit Sorbet &
Coconut Meringue

£8.00

Strawberry Parfait

Viennese Shortbread & Elderflower

£9.00

Apple & Cherry Crumble

Almond Ice-Cream

£8.50

Cheese

Selection of Cheeses, Crackers, Fruit Bread & Fig
Chutney

Three Cheeses | £9.00

Four Cheeses | £12.00

Five Cheeses | £15.00

Lavazza Coffee, Canton Tea Company and Petits Fours

£5.50