



# To begin...

Caramelised Goat Cheese, Honey Roasted Beetroot & Walnut Salad

Dashi Scallops, Daikon, Apple & Katsuobushi Tuna Flakes

Open Ravioli of Confit Chicken, Served With Parmesan,  
Crispy Chicken Skin & Creamy Thyme Sauce

Terrine of Pheasant & Partridge With Prunes and Pistachio  
Served With a Toasted Brioche

Soused Mackerel & Crab With Burnt Cucumber,  
Dill and Buttermilk Snow

Fennel, Orange and Tofu Salad, Topped With Toasted Almonds & Chilli

Beetroot Risotto, With Mascarpone & Chive

\*All our dishes are prepared and cooked from fresh ingredients in these premises.  
Please inform a staff member if you have any Allergies and/or dietary requirements.



# Mains

Tocino Style Pork Belly Served With Caramelised Silver Skin Onions, Chicory,  
Chimichurri Sauce and Creamy Mash.

Roasted Rump Of Lamb, Crispy Lamb Sweetbreads,  
Coriander Butter Curry & Puffed Rice

Pan Roasted Ballantine of Chicken,  
Stuffed With Mushrooms, Bacon Lardons, Charred Onion, Dressed With Madeira  
& Truffle Jus

Pink Venison Loin & Venison Ragù,  
Served With Salt Baked Celeriac, Kale & Juniper Jus

Seared Cod With Textures Of Cauliflower,  
Sautéed Clams & Parmesan

Panfried Salmon, Sea Herbs, Seared Courgettes,  
Dill Oil & Buttermilk Sauce

Beetroot Risotto With Mascarpone & Chive

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# Esabella's Steaks

8 Oz Sirloin/10 Oz Rib eye  
(£6.00 supplement for Sirloin)  
(£8 supplement for Ribeye)  
£26.50/ £28.50

\*Subject to Availability  
All Steaks are Served With Confit Tomato,  
Watercress & Triple Cooked Chips

## Choose a Sauce...

Peppercorn Sauce  
Blue Cheese Sauce  
Garlic Butter

(£2 supplement for each sauce)

## Something Extra...

Triple Cooked Chips £3.50  
Mixed Vegetables £3.50  
Mixed Salad £3.00  
Creamy Mash Potatoes £3.50  
Parmesan & Truffle Chips £5.00

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# Something Sweet...

Caramelised White Chocolate Cremeux,  
Matcha Green Tea Meringue & Sponge, With White Chocolate Ice Cream

70% Chocolate Mousse, Soft Whipped Marshmallow,  
Sablé Biscuit & Miso Caramel

Rhubarb and Custard With  
Blood Orange and Ginger Cake

Madeira & Vanilla Deconstructed Cheesecake with Passionfruit Sorbet

Bramley Apple Terrine Served With Clotted Cream Ice Cream

Chef's Cheese Selection Served With Wafers & Celery  
(£2 supplement)

Two Courses £27.50

Three Courses £32.50

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