

Estiva Restaurant & Terrace

Surf & Turf Buffet £50

For the table on arrival

- ✓ Basket of bread, olive oil & butter
- ✓ Nduja steamed mussels in white wine sauce
- ✓ Olives & vegetable crudities with pesto

Salads

- ✓ Potatoes salad
- ✓ Blue cheese, pear & endive salad
- ✓ Heritage tomato salad
- ✓ Harissa spiced butternut squash, tender stem broccoli & quinoa salad

Surf – From the Sea (Fish Market)

- ✓ Maldon oysters
- ✓ Prawn cocktails
- ✓ Mango, avocado & crayfish salad
- ✓ Tiger prawns
- ✓ Green lip mussels
- ✓ Salmon gravlax

Turf – From The land

- ✓ Seared beef roast peppers bean shoots & rocket pesto sliced Italian prosciutto
- ✓ Sliced Italian cured meats and salami

Desserts, choices of two per person

- ✓ Lemon meringue pie
- ✓ Baked New York cheesecake
- ✓ Pistachio & raspberry Paris brest
- ✓ Passion fruit cheesecake
- ✓ Black forest gateaux



R E S T A U R A N T & T E R R A C E

A la carte menu

Starters

Nduja steamed mussels in white wine sauce	£12
Olives & vegetable crudities with pesto	£7
6 Maldon oysters	£25
Heritage tomato & bocconcini salad	£7
Prawn cocktail	£7
Mango, avocado & crayfish salad	£7
Gorgonzola croquettes & prosciutto	£12
Head on prawns	£15
12 hours slow cooked beef short ribs	£15

Mains

Spiced roast Baby Chicken	£25
Dry aged Rib eye steak 280gr	£35
Dry aged Sirloin steak 400gr	£50
Mediterranean style stuffed Cornish seabass	£45
Grilled whole lobster	£45
Grilled grass fed Dry aged tomahawk steak 900gr (Serves 2-3)	£98
Cauliflower steak with capers & salsa Verde	£20
Black Truffle & ricotta ravioli	£25

Served with grilled asparagus

Choose a choice of sauce – Red wine Jus, béarnaise, peppercorn sauce, garlic & herb butter, lobster butter & Truffle butter

Sides

Herb mash potato	£7
Hand cut chips	£7
Parmesan & truffle fries	£7
Roast root vegetables	£7
Steamed greens	£7
Garden salad	£7

Desserts

Lemon meringue pie	£5
Baked New York cheesecake	£5
Pistachio & raspberry Paris brest	£5
Passion fruit cheesecake	£5
Black forest gateaux	£5

Should you have any allergies or intolerances please ask to speak to our team

All prices are inclusive of VAT.

A 12.5% discretionary service charge will be added to your bill.

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Sparkling wines

	125ml	750ml
Prosecco Valporetto	£10	£52
Moët Chandon Imperial Brut	£18	£105
Moët & Chandon Rose Imperial		£144
Louis Roederer Cristal 2014		£450
Laurent Perrier Rose NV		£250

White wines

	175ml	750ml
Macabeo Blanco Finca Valero, Spain, 2022	£10.5	£40
Chenin Blanc Stellenbosch, South Africa, 2022	£10.5	£40
Gavi DOCG Piedmont, Italy, 2021	£12	£46
Le Versant Viogner Languedoc, France, 2021		£39
Picpoul de Pinet Gerard Bertrand, Languedoc, France, 2021		£40
Pinot Grigio Delle Venezie Veneto, Italy		£43
Albarino Domingo Martin Galicia, Spain, 2017		£65
Etna Bianco Tornatore, Sicily, 2020		£54
Spy Valley Sauvignon Blanc Marlborough, New Zealand, 2022	£14	£54
La Chablisienne, Chablis 1er Cru Bourgogne, France, 2019		£85
Fume Blanc Reserve Napa Valley, USA, 2019		£125

Rose wines

	175ml	750ml
Whispering Angel Côtes de Provence, France, 2021	£14	£54
Rock Angel Côtes de Provence, France, 2020	£10	£38

Red wines

	175ml	750ml
Shiraz The Paddock, South Australia, 2021	£10.5	£40
Malbec Mendoza, Argentina, 2020	£14	£54
Château Coupe-Roses Languedoc-Roussillon, France, 2019		£41
Le Versant Pinot Noir Burgoungue, France, 2021	£11	£42
Sangiovese Fico Grande, Romagna Italy, 2020		£34
Merlot, Valdivieso Rapel Valley, Chile, 2020		£38
Château La Croix St Émilion, Bordeaux, France, 2019		£64
Rioja Crianza Castillo Viento, Spain, 2017		£40
Barolo, Angelo Veglio Piedmont, Italy, 2018		£85
Valpolicella Classico La Dama, Veneto, Italy, 2017		£55
Haut Médoc AOP Mademoiselle, Bordeaux, France, 2015		£150

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