

Estiva Restaurant & Terrace



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
- Grilled grass fed Dry aged tomahawk steak £98
- 900gr (Serves 2-3)
- Choose a choice of sauce – Red wine Jus, béarnaise, peppercorn sauce, garlic & herb butter, lobster butter & Truffle butter*
- Mediterranean style stuffed Cornish seabass £45
- Grilled whole lobster £45
- Cauliflower steak with capers & salsa Verde £20
- Black Truffle & ricotta ravioli £25
- Served with grilled asparagus**

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