

THE ESTATE HOUSE MENU



FROM OUR GARDEN



APPETIZER

SWEET POTATO

Soft & Crispy, Baby Carrot, Coconut Milk

CORN & SAFFRON VELOUTÉ *Courgette, Wild Local Arugula & Walnut Pesto, Toasted Sumac*

CHIOGGIA BEETROOT RISOTTO *Crudité & Pineapple Basil Sorbet*

SEASONAL GARDEN SALAD *Vegetable Pickles, Micro Herbs, Grapefruit & Pomme Grenade*



FROM THE OCEAN



APPETIZER

TUNA CARPACCIO *Avocado, Radish, Cherry Tomato & Wasabi*

SALMON TARTARE *Baby Leeks, Green Melon, Fresh Mint*

ENTRÉE

LIONFISH BOUILLABAISSÉ *Fennel, Aioli, Dentelle Tuile*

LOCAL LOBSTER *Cromesquis, Cauliflower, Tempura*

SEA BASS *Pistachio Crust, Olives Polenta, Basil*



LOCAL INGREDIENT SIGNATURE DISH VEGETARIAN VEGAN GLUTEN FREE DAIRY FREE WELLNESS

THE ESTATE HOUSE MENU




FROM THE LAND



ENTRÉE

CONFIT PORK BELLY
Caponata, Charred Onion

BEEF TENDERLOIN 
*Potato Mousseline & Waffle,
Folio Sauce*

DUO OF PIGEON 
Berries, Celeriac Gratin



FLAVOURS OF THE WORLD




ENTRÉE

HOMEMADE RAVIOLI
Mascarpone & Zucchini, Oregano
-Choice of Appetizer or Entrée-

BLACK COD
*Gratinated with Miso Paste, Rice Vinegar,
Seasonal Vegetables*

THE ANTIGUAN CHICKEN TAJINE 
Confit Lemon, Medjoul Date

PRAWNS 
*Black Rice, Ginger, Lemongrass, Tomato
Marmalade*



CHEFS SIGNATURE



FARIGOULE LAMB RACK
Provençal Vegetable Tian
-Sharing Dish-

 **DOVER SOLE** 
*Almonds, Butternut & Jerusalem
Artichoke*

