

DINNER MENU

Blending heritage with modern flavour. Each dish is curated to pair with ESQ's cocktails.

STARTERS

Chicken Roulade 12.5

Parma ham and wild mushrooms served with pickled garden salad and Parmigiano Reggiano fondue

Catalan Octopus 13.5

Datterino tomatoes, celery, red onion mousse with a lime and smoked paprika emulsion

Victoria's Winter Burrata (V) 11.5 Sicilian black olives, fennel, red orange, roasted peppers and citrus vinaigrette

Garden Tartare (VG) 11

Avocado and mango tartare with raspberry glaze and micro herbs

MAINS

The Albert Pork Belly 25

Asian spices, shiitake mushrooms and apple and pear chutney

Seabream Fillet 28

Friarielli and Calabrian chilli oil

Rossetti's Ravioli (V) 19

Squash ravioli, brown butter, sage and Parmesan

Chickpea and Vegetable Curry (VG) 16

Cardamom rice and fresh coriander

FROM THE GRILL

Served with sautéed asparagus, black peppercorn sauce and a choice of French fries or house salad

280g Sirloin Steak 32

250g Fillet Steak 38

SALADS

Botanic Quinoa (VG) 11.5 Seasonal vegetables, herbs and light vinaigrette

Mixed Bean Salad (VG) 11.5

Herbs, olive oil and vinegar

DESSERTS

Chocolate Tart Trio (V) **8.5**Dark, milk and ganache

White Chocolate & Raspberry Cheesecake (V) **8.5**

White chocolate, raspberry swirl and biscuit base

Tiramisù Trio Shots (V) **12.5**Ginger & lime, strawberry and matcha

Baked New York Style Vanilla Cheesecake (V) **9.5**

Served warm with melted chocolate and salted caramel ice-cream

V - Vegetarian | VG - Vegan

All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill.

All our food is prepared in a kitchen where all or some of the listed food allergens are present.

(Allergens: Gluten, crustaceans, molluscs, egg, fish, peanuts, tree nuts, soya, milk, celery, mustard, sesame, lupin, sulphites).

Menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.



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