

THE ENGLISH GRILL

Tanqueray Gin Dinner Experience

*Tanqueray 10 & Grapefruit Tonic served with Canapés in
The Leopard Bar & Palace Lounge*

STARTER

Cornish Crab Cakes

Sweet Pepper Chutney, Basil Mayonnaise

Basil Highball

*Tanqueray Rangpur, Acidulated Basil & Green Capsicum Cordial, White Grapefruit,
Sling Le-Marrakech Bitters*

INTERMEDIATE

Gin & Tonic Orkney Scallops Ceviche

Tanqueray Ten, Cucumber, Fennel, Pink Peppercorns

Gin-cello

Tanqueray Ten, Lime Sherbet, Angelica, Sea Fennel

MAIN

Creedy Carver Duck Breast

Sweet Potato Gratin, Savoy Cabbage, Beetroot

Negroni Fizz

*Tanqueray Flor de Sevilla, Belsazar Rosé, Campari, Mandarin Oleo-Saccharum,
Clarified Mandarin Juice, Sparkling Mineral Water*

DESSERT

Grapefruit and Blackberry Cheesecake

Poppy Seed Tullie Biscuit

Coffee & Tonic

*Tanqueray Ten, Infused with Arabica Coffee Beans, Crème de Mûre,
Clarified Granny Smith*

Coffee and Petits Fours

85 per person

We kindly request that you are respectful of other guests when using your mobile phone and do not make conference calls or use video calls in the public areas.

The English Grill dress code is 'smart casual' and we respectfully ask guests dining with us to refrain from wearing sportswear, ripped jeans, flip-flops and non-tailored shorts.

We only use free range eggs and are committed to using sustainable fisheries for our fish supplies.

Prices include VAT at the current standard rate. A service charge of 12.5% will be added to your final bill.

If you are allergic to any ingredients, please inform your waiter who can provide you with a list of allergens contained within our dishes.

Find us on Instagram #Englishgrill