

THE ENGLISH GRILL

Starter

Game Terrine

Black Garlic Aioli, Pickled Beetroot, Toasted Sourdough

Chicory, Pear & Walnut Tart

Deep-Fried Blue Cheese (v)

Scottish Smoked Salmon & Prawn Cocktail

Avocado, Cucumber, Dill, Lemon

Parsnip and Caraway Soup

Toasted Chestnuts, Maple Bacon

Main

Free Range Bronze Black Leg Turkey

Sage & Onion Stuffing, Pigs in Blankets, Goose Fat & Thyme Roast Potatoes, Honey Carrots & Parsnips, Brussels Sprouts, Homemade Cranberry Sauce

Slow Cooked Short Rib

Parmesan & Truffle Croquette, Chasseur Sauce

Herb Crusted Cod

Potato Purée, Wild Mushrooms, Hazelnut Pesto

Wild Mushroom Risotto

Forest Mushrooms, Parmesan, Pine Nuts, Tarragon Butter (v)

Dessert

Granny Smith Apple Parfait

Honeycomb, Blackberries, Cider Sorbet

The English Grill Christmas Pudding

Flambéed at your Table Brandy Custard

Chocolate Espresso

Coffee Mousse, Milk Chocolate Ganache, Hazelnut Sponge

English Cheese

Oat Crumbles, Quince, Chutney

Two courses 37.50

Three courses 42.50

We are committed to using sustainable and ethical suppliers for all of our produce.

All requests are treated with extra care. Nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free. Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements or require information on ingredients used in our dishes. Prices include VAT at the current standard rate. A service charge of 12.5% will be added to your final bill.

(v) - Vegetarian