

# THE ENGLISH GRILL

### Starter

#### Game Terrine

Black Garlic Aioli, Pickled Beetroot, Toasted Sourdough

# Chicory, Pear & Walnut Salad (v)

Blue Cheese Croquette

## Scottish Smoked Salmon & Prawn Cocktail

Avocado, Cucumber, Dill, Lemon

#### Parsnip and Caraway Soup (ve)

Toasted Chestnuts, Plant Based 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

#### Herb Crusted Cod

Potato Purée, Wild Mushrooms, Hazelnut Pesto

# Charred Bark Pumpkin (ve)

Savoy Cabbage, Toasted Pumpkin Seeds, Scotch Bonnet Jam

## **Dessert**

# Granny Smith Apple Fritter (ve)

Textures of Blackberries, Vanilla Ice Cream

# 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 47.50 per person Three Courses 52.50 per person

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 | (ve) - Vegan