

THE ENGLISH GRILL

À LA CARTE MENU

TO BEGIN

HERITAGE BEETROOT SALAD (V) (VGO) Stracciatella, plums, hazelnuts	18
CHICKEN NOODLE SOUP 🍲 Chicken pot pie	15
CAESAR SALAD Baby gem lettuce, Cantabrian anchovies, Parmesan, croutons	19
TRUFFLE & PARMESAN STEAK TARTARE Toasted sourdough	26
CHICKEN LIVER PARFAIT Burnt clementine chutney, toasted brioche	23
BLUEFIN TUNA SASHIMI Corno peppers, coriander, capers	28
H. FORMAN & SON 'LONDON CURE' SMOKED SALMON Sliced at your table	30
Add Exmoor caviar	17

SIGNATURE MAINS

BEEF WELLINGTON For two to share Lobster sauce	120
RCH SIGNATURE CHOPPED SALAD 🍲 Diced chicken breast, bacon, tomato, beetroot, Cheddar cheese, egg, avocado	25
VEGETABLE PAELLA (V) (VGO) For two to share Baby squash, wild mushroom, aubergine, piquillo peppers, garlic aioli	58
SALT BAKED CELERIAC (V) (VGO) Pan fried ceps, pine nuts, savoy cabbage, truffle pesto	28
FREE-RANGE BLACK LEG TURKEY Pork & apricot stuffing, pigs in blankets, thyme roast potatoes, honey-glazed carrots & parsnips, Brussels sprouts with homemade cranberry sauce	42

GRILLS

All steaks are served with roasted garlic mushroom, cherry tomatoes, watercress salad

BUTTERFLIED GRASS FED FILLET STEAK 200G	65
HIMALAYAN SALT-AGED RIB-EYE 400G	58
CURED IBERICO PORK CUTLET 225G Apricot & red chilli chutney	52
GRILLED DOVER SOLE Chunky tartare sauce	62

Sauces: Béarnaise Peppercorn Stilton Chimichurri	5
Butters: Sundried tomato & horseradish Bone marrow butter Spicy mustard & parsley	4

Add seasonal truffle to any dish	15
Add Exmoor caviar to any dish	17

SIDES

MASHED POTATO Bone marrow gravy	8
ROASTED WINTER VEGETABLES (V) (VGO) Toasted chestnuts	8
LYONNAISE POTATOES Smoked bacon, onions, parsley	8
PINK FIR POTATOES (V) (VGO) Chimichurri	8
TENDERSTEM BROCCOLI (V) (VGO) Toasted almonds, chilli yoghurt	8
THICK CUT CHIPS (V) (VGO) Béarnaise sauce	8
HERITAGE TOMATO SALAD (V) (VGO) Pickled red onion	8

🍲 A favourite signature dish of Mrs T, our Founder. (V) Vegetarian | (VG) Vegan | (VGO) Vegan option available
Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements.
Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.