

THE ENGLISH GRILL

LUNCH

Tuesday - Friday 12.30 - 2:30pm

TO BEGIN

CHICKEN LIVER PARFAIT

Burnt clementine chutney, toasted brioche

HOT SMOKED SALMON SALAD

Roasted beetroot, pink grapefruit, horseradish dressing

WILD MUSHROOM BRUSCHETTA (VGO)

Roasted figs, chestnut purée, walnuts

SIGNATURE MAINS

FREE-RANGE BLACK LEG TURKEY

Pork & apricot stuffing, pigs in blankets, thyme roast potatoes,
honey-glazed carrots & parsnips, Brussels sprouts
with homemade cranberry sauce

MUSTARD-CRUSTED STONE BASS

Potato terrine, creamed leeks & red wine sauce

BARK PUMPKIN, CARAMELISED ONION & SPINACH STREUSEL (VG)

Rocket & Parmesan salad

HIMALAYAN SALT-AGED RIB-EYE 14OZ

(Supplement 20)

Green peppercorn sauce

Add seasonal truffle to any dish 12

Add Exmoor caviar to any dish 15

SIDES

(Supplement 8 each)

THICK CUT CHIPS (VG)

TENDERSTEM BROCCOLI (V) (VGO)

Toasted almonds, chilli yoghurt

ROASTED WINTER VEGETABLES (V) (VGO)

Toasted chestnuts

TO FINISH

TRADITIONAL CHRISTMAS PUDDING

Brandy custard

AMATIKA CHOCOLATE PANNA COTTA (VG)

Spiced pear & cinnamon meringues

BRITISH CHEESE SELECTION

(Supplement 5)

TWO-COURSE £29 | THREE-COURSE £35

(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.