

# THE ENGLISH GRILL

## LUNCH

Tuesday - Friday 12.30pm - 2.30pm

### TO BEGIN

#### CREEDY CARVER DUCK RAGÚ

Strozzapreti, 30-month aged Parmesan

#### SMOKED HADDOCK & LEEK TART

Grain mustard cream sauce

#### BEETROOT & PEAR WEDGE SALAD (V) (VGO)

Walnuts & Stilton

#### SOUP OF THE DAY

### SIGNATURE MAINS

#### THYME & GARLIC SPATCHCOCK CHICKEN

Charred Bark pumpkin, wild mushroom fricassée

#### COD SCHNITZEL

Curried fried egg, tartare sauce

#### WILD MUSHROOM RISOTTO (V) (VGO)

Parmesan, pine nuts, tarragon

#### HIMALAYAN SALT-AGED RIB-EYE 14OZ

(Supplement 20)

Green peppercorn sauce

Add seasonal truffle to any dish 15

Add Exmoor caviar to any dish 17

### SIDES

(Supplement 8 each)

#### THICK CUT CHIPS (VG)

#### TENDERSTEM BROCCOLI (V) (VGO)

Toasted almonds, chilli yoghurt

#### HERITAGE TOMATO SALAD (V) (VGO)

Pickled red onion, basil

### TO FINISH

#### BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 🍷

Seasonal coulis

#### FIG & HAZELNUT GALETTE (VG)

Hazelnut frangipane, maple roasted figs, citrus cream

#### BRITISH CHEESE TROLLEY

(Supplement 5)

Stilton, Bix, Baron Bigod, Lincolnshire Poacher, Driftwood

Served with homemade chutney, fermented celery, grapes, oat crumble, crackers

### TWO-COURSE £29 | THREE-COURSE £35

(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available

🍷 A favourite signature dish of Mrs T, our Founder and President.

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.