

THE ENGLISH GRILL

À LA CARTE MENU

TO BEGIN

ROASTED HERITAGE CARROTS (V) (VGO) Parsnip hummus, chervil & tarragon emulsion	18
CHICKEN NOODLE SOUP 🍲 Chicken pot pie	15
CREEDY CARVER DUCK RAGÚ Strozzapreti, 30-month aged Parmesan	23
BLUEFIN TUNA SASHIMI Corno peppers, coriander, capers	28
CELERIAC CARPACCIO (V) (VGO) Pickled trompette, chestnut purée, stem ginger, pine nuts	18
H. FORMAN & SON ‘LONDON CURE’ SMOKED SALMON Sliced at your table	30
Add Exmoor caviar	17

SIGNATURE MAINS

COQ AU VIN Pomme purée, baby onions, mushrooms, red wine jus	35
SPINACH & RICOTTA RISOTTO (V) (VGO) Pine nuts, tarragon, Parmesan	28
CURED IBERICO PORK CUTLET Spiced apple chutney, Pommery mustard sauce	48
PAN SEARED FILLET OF HALIBUT Potato foam, January king cabbage, smoked bacon, caviar & butter sauce	38
RCH SIGNATURE CHOPPED SALAD 🍴 Diced chicken breast, bacon, tomato, beetroot, Cheddar cheese, egg, avocado	25
HIMALAYAN SALT-AGED RIB-EYE 400G Roasted portobello mushroom, vine tomatoes	58
Sauces: Béarnaise Peppercorn	5
Butters: Sundried tomato & horseradish Bone marrow butter	4
Add Wiltshire truffle to any dish	15
Add Exmoor caviar to any dish	17

FOR TWO TO SHARE

BEEF WELLINGTON Lobster sauce	120
VEGETABLE PAELLA (V) (VGO) Baby squash, wild mushroom, aubergine, piquillo peppers, garlic aioli	58

SIDES

MASHED POTATO Bone marrow gravy	8
TENDERSTEM BROCCOLI (V) (VGO) Toasted almonds, chilli sauce	8
THICK CUT CHIPS (V) (VGO) Béarnaise sauce	8
HERITAGE TOMATO SALAD (V) (VGO) Pickled red onion	8
PINK FIR POTATOES (V) (VGO) Chimichurri	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.