

THE ENGLISH GRILL

A TASTE BEFORE THE SHOW

17:30 - 19:00

THE PRELUDE

CREEDY CARVER DUCK RAGÚ

Strozzapreti, 30-month aged Parmesan

ROASTED HERITAGE CARROTS (V) (VGO)

Parsnip hummus, chervil & tarragon emulsion

CELERIAC CARPACCIO (V) (VGO)

Pickled trompette, chestnut purée, stem ginger, pine nuts

FRENCH ONION SOUP

Gruyère cheese crouton

THE MAIN EVENT

COQ AU VIN

Pomme purée, baby onions, mushrooms, red wine jus

PAN SEARED SEA BASS

Potato foam, January king cabbage, smoked bacon, caviar & butter sauce

SPINACH & RICOTTA RISOTTO (V) (VGO)

Pine nuts, tarragon, Parmesan

HIMALAYAN SALT-AGED RIB-EYE 14OZ

(Supplement 20)

Béarnaise sauce

Add Wiltshire truffle to any dish 15

Add Exmoor caviar to any dish 17

SIDES

(Supplement 8 each)

THICK CUT CHIPS (VG)

Béarnaise sauce

TENDERSTEM BROCCOLI (V) (VGO)

Toasted almonds, chilli sauce

HERITAGE TOMATO SALAD (V) (VGO)

Pickled red onion, basil

ENCORE

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 🍷

Seasonal coulis

APPLE & PEAR CRUMBLE (VG)

Tonka bean custard

BRITISH CHEESE TROLLEY

(Supplement 5)

Stilton, Bix, Baron Bigod, Lincolnshire Poacher, Driftwood

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

TWO-COURSE £49 | THREE-COURSE £55

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



A favourite signature dish of Mrs T, our Founder.

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.