

# 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.