

THE ENGLISH GRILL

FATHER'S DAY LUNCH

Sunday 21st June 2026 | 12.30pm - 2.30pm
Executive Chef: Ben Kelliher | Maitre d': Gianni Alessio

TO BEGIN

ENGLISH ASPARAGUS (V) (VGO)

Lemon hollandaise

ICEBERG WEDGE COBB SALAD

Diced chicken breast, bacon, tomato, Blue cheese, egg, avocado, McCarthy dressing

SHRIMP COCKTAIL

Brown bread & butter, traditional garnish

CHICKEN NOODLE SOUP 🍲

Chicken pot pie

SIGNATURE MAINS

LAMB RAGÚ

Mafalde, wild garlic pesto, Parmesan

WHOLE BUTTERFLY SEA BASS

Served on the bone with tartare sauce

WILD GARLIC GNOCCHI (V) (VGO)

Spring vegetables, smoked tofu, pea velouté

ROAST CHICKEN

Yorkshire pudding, spring vegetables, chicken jus

BEEF WELLINGTON

(Supplement 25)

Lobster sauce

Add seasonal truffle to any dish 15

Add Exmoor caviar to any dish 17

SIDES

(8 each)

THICK CUT CHIPS (VG)

TENDERSTEM BROCCOLI (V) (VGO)

Toasted almonds, chilli sauce

HERITAGE TOMATO SALAD (V) (VGO)

Pickled red onion, basil

TO FINISH

BAKED VANILLA CHEESECAKE 🍮

Seasonal coulis

SEASONAL FRUIT CRUMBLE (VG)

Tonka bean custard

CLASSIC CRÈME BRÛLÉE

Dulce de leche ice cream

BRITISH CHEESE PLATTER

(Supplement 5)

Stilton, Bix, Baron Bigod, Lincolnshire Poacher, Driftwood

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

TWO-COURSE £45 | THREE-COURSE £55

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

🍷 A signature recipe inspired by our Founder, Beatrice Tollman.

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.