

THE ENGLISH GRILL

À LA CARTE MENU

Executive Chef: Ben Kelliher | Maître d': Gianni Alessio

TO BEGIN

VENISON CROQUETTE	21
Beetroot & blackberry salad, dark chocolate sauce	
CHICKEN SOUP 🍄	15
Noodles, chicken pot pie on the side	
AUTUMN WEDGE SALAD (VO) (VGO)	18
Baby Gem, butternut squash, pumpkin seed dukkah, cranberries, bacon & feta crumble	
BLOWTORCHED CURED MACKEREL	19
Compressed cucumber, pickled apples, dill mayonnaise, horseradish	
LEMON PASTA 🍄	17
Spaghetti, Parmesan, basil	
CELERIAC CARPACCIO (V) (VGO)	18
Kohlrabi, candied hazelnuts, cider vinegar, truffle & Parmesan	
PRAWN COCKTAIL 🍄	20
Brown bread & butter, traditional garnish	

SIGNATURE MAINS

PUMPKIN GNOCCHI (V) (VGO)	29
Sour pears, walnuts, Gorgonzola	
SLOW COOKED BRAISED BRISKET 🍄	48
Heritage carrots, caramelised balsamic onions, bone marrow gravy	
PAN FRIED HALIBUT	42
Savoy cabbage, swede fondant, parsnip purée, brown shrimp butter	
RCH SIGNATURE CHOPPED SALAD 🍄	26
Diced chicken breast, bacon, tomato, beetroot, Cheddar cheese, egg, avocado	

GRILLS

IBERICO PORK CUTLET	52
Apricot & chilli chutney, Pommery mustard sauce	
DRY-AGED FILLET STEAK 226G	64
Roasted Portobello mushroom, vine tomatoes	
HIMALAYAN SALT-AGED RIB-EYE 400G	58
Roasted Portobello mushroom, vine tomatoes	
Sauces: Béarnaise Peppercorn Blue cheese	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	125
Lobster sauce	

SIDES

MASHED POTATO	8
Bone marrow gravy	
CREAMED SPINACH (V) (VGO)	8
Nutmeg	
THICK CUT CHIPS (V) (VGO)	8
Béarnaise sauce	
TOMATO & FETA SALAD (V) (VGO) 🍄	8
Pickled red onion, basil, kalamata olives	
HERITAGE CARROTS (VO) (VGO)	8
Bacon lardons, almonds, maple syrup	

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

🍄 A favourite of our Founder, Beatrice Tollman, whose treasured recipes and stories are celebrated in 'A Life in Food'.

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.