

THE ENGLISH GRILL

A TASTE BEFORE THE SHOW

Tuesday - Saturday 17:30 - 19:00

THE PRELUDE

PRAWN COCKTAIL 🍤

Brown bread & butter, traditional garnish

AUTUMN WEDGE SALAD (VGO)

Baby gem, butternut squash, pumpkin seed dukkah, cranberries, bacon & feta crumble

CARAMELISED CAULIFLOWER SOUP (V) (VGO)

Candied hazelnuts

THE MAIN EVENT

LEMON BABY GRILLED CHICKEN 🍗

Broccoli & fennel slaw

WHOLE BUTTERFLY SEA BASS

Warm caper, cornichon & parsley dressing

PUMPKIN GNOCCHI (V) (VGO)

Sour pears, walnuts, Gorgonzola

HIMALAYAN SALT-AGED RIB-EYE 400G

(Supplement 22)

Béarnaise sauce

SIDES

(8 each)

THICK CUT CHIPS (VG)

Béarnaise sauce

CREAMED SPINACH (V) (VGO)

Nutmeg

TOMATO & FETA SALAD (V) (VGO) 🍅

Pickled red onion, basil, kalamata olives

ENCORE

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 🍰

Seasonal coulis

DARK CHOCOLATE MOUSSE (VG)

Brandy soaked cherries, raspberry compote, walnut crumble

CLASSIC CRÈME BRÛLÉE

Dulce de leche ice cream

TWO-COURSE £49 | THREE-COURSE £55

(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.