

THE ENGLISH GRILL

LUNCH

Tuesday - Friday 12.30pm - 2.30pm
Executive Chef: Ben Kelliher | Maître d': Gianni Alessio

TO BEGIN

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

SIGNATURE MAINS

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 £29 | THREE-COURSE £35

(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.