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

FREE-RANGE BLACK LEG TURKEY 46
Pork & apricot stuffing, pigs in blankets, thyme roast potatoes, honey-glazed carrots & parsnips, Brussels sprouts
Homemade cranberry sauce

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.