THE ENGLISH GRILL

FESTIVE LUNCH

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

TO BEGIN

PRAWN COCKTAIL
Brown bread & butter, traditional garnish

WINTER WEDGE SALAD (V) (VGO)
Baby Gem, butternut squash, pumpkin seed dukkah, cranberries, bacon & feta crumble

CARAMELISED CAULIFLOWER SOUP (V) (VGO)
Candied hazelnuts

SIGNATURE MAINS

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

WHOLE BUTTERFLIED SEA BASS
Warm caper, cornichon & parsley dressing

PUMPKIN POTATO GNOCCHI (V) (VGO)
Sour pears, walnuts, Gorgonzola sauce

HIMALAYAN SALT-AGED RIB-EYE 400G
(Supplement 22)
Béarnaise sauce

SIDES

(8 each)

THICK CUT CHIPS (VG)

CREAMED SPINACH (V) (VGO)
Nutmeg

TOMATO & FETA SALAD (V) (VGO)
Pickled red onion, basil

TO FINISH

MRS TOLLMAN'S CHEESECAKE
Seasonal coulis

DARK CHOCOLATE MOUSSE (VG)
Brandy soaked cherries, raspberry compote

TRADITIONAL CHRISTMAS PUDDING
Brandy custard

TWO-COURSE £29 | THREE-COURSE £35

A favourite of our Founder, Beatrice Tollman, whose treasured recipes and stories are celebrated in 'A Life in Food'.
(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available
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.