THE ENGLISH GRILL

À LA CARTE MENU

STARTERS

SUMMER HERITAGE BEETROOT SALAD 16 Burrata, grilled peaches, chilli & cashew (v) (vgo)

CHICKEN NOODLE SOUP 15.

Chicken pot pie

PARMESAN & TRUFFLE STEAK TARTARE 22 Toasted sourdough

SEA BASS CEVICHE 21

Grapefruit, samphire, shaved fennel & carrot

CITRUS CORNISH CRAB 25

Avocado, cucumber & jalapeño gazpacho

H. FORMAN & SON 'LONDON CURE' SMOKED SALMON 30

Sliced at your table Add Exmoor caviar 17

MAINS

BEEF WELLINGTON 55 PER PERSON

To share Lobster sauce

RCH SIGNATURE CHOPPED SALAD 24

Chicken breast, bacon, tomato, beetroot, Cheddar cheese, egg, avocado

CHERRY SMOKED SEA TROUT 35

Cornish crab stuffed courgette flower, scraps, tartare sauce

MISO BUTTER SUMMER VEGETABLE SALAD 24

Black garlic, smoked almonds, Parmesan (v) (vgo)

GRILLS

All steaks are served with king oyster mushroom, Roscoff onion & vine cherry tomatoes

DRY-AGED SIRLOIN 350G 48

GRASS FED FILLET STEAK 200G 65

HIMALAYAN SALT-AGED RIB-EYE 400G 56

SMOKED BARBECUE SPATCHCOCK CHICKEN 35

GRILLED DOVER SOLE 65

Chunky tartare sauce

SAUCES 5: Béarnaise | Peppercorn | Stilton | Chimichurri

BUTTERS 4: Sundried tomato & horseradish | Bone marrow butter | Spicy mustard & parsley

Add seasonal truffle to any dish 15 Add Exmoor caviar to any dish 17

SIDES 8

MASHED POTATO
BONE MARROW GRAVY

THE ENGLISH GRILL CHIPS BÉARNAISE SAUCE CAESAR SALAD ANCHOVIES, PARMESAN, CROUTONS

TENDERSTEM BROCCOLI TOASTED ALMONDS, CHILLI YOGHURT (v) (vgo) LYONNAISE POTATO SMOKED BACON, ONIONS, PARSLEY

> HERITAGE TOMATO SALAD PICKLED RED ONION (v) (vgo)