

AT THE ENGLISH GRILL

STARTERS

- WYE VALLEY ENGLISH ASPARAGUS 16
Wild garlic hummus, grilled spring onion, hazelnuts (vg)
- CHICKEN NOODLE SOUP 15 
Chicken pot pie
- SLOW COOKED LAMB SHEPHERD’S PIE 17
Aerated Jersey Royals
- PEA, MINT & RICOTTA RAVIOLO 17
New season morels, pine nuts, asparagus & pea velouté (v)
- SCALLOP CRUDO 24
Charred heritage tomato, chilli, ponzu
- H. FORMAN & SON ‘LONDON CURE’ SMOKED SALMON 30
Sliced at your table
Add Exmoor caviar 17

MAINS

- BEEF WELLINGTON 98
to share
Lobster sauce
- RCH SIGNATURE CHOPPED SALAD 24
Chicken breast, bacon, tomato, beetroot, Cheddar cheese, egg, avocado
- THE ENGLISH GRILL CACIO E PEPE 24
Spaghetti, Barber’s Cheddar, pepper (v)
- MISO BUTTER CHARRED VEGETABLE SALAD 25
Black garlic, smoked almonds, Parmesan (ve)
- BILLINGSGATE MARKET FISH OF THE DAY, Market Price

GRILLS

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

- GRASS FED FILLET STEAK 8oz 65
- HIMALAYAN SALT-AGED RIB-EYE 14oz 56
Add jumbo prawns 10 each
- LAMB TOMAHAWK CHOPS 55
Minted butter
- GRILLED DOVER SOLE 65
Chunky tartare sauce

Sauces: Béarnaise | Peppercorn | Stilton | Chimichurri

THE ENGLISH GRILL SIGNATURE

- STEAK DIANE 68
Flambéed at your table

Add Seasonal Truffle to any dish 15
Add Exmoor caviar to any dish 17

SIDES 8

- VANILLA (v)
MASHED POTATO
- CAESAR SALAD
ANCHOVIES, PARMESAN, CROUTONS
- MINTED (v)
JERSEY ROYALS
- THE ENGLISH GRILL CHIPS (v)
CURRY SAUCE
- TENDERSTEM BROCCOLI (vgo)
TOASTED ALMONDS, CHILLI YOGHURT
- ENGLISH ASPARAGUS (v)
LEMON HOLLANDAISE