

THE ENGLISH GRILL

LUNCH

Tuesday - Friday 12.30pm - 2.30pm

TO BEGIN

CREEDY CARVER DUCK RAGÚ

Strozzapreti, 30-month aged Parmesan

SMOKED HADDOCK & LEEK TART

Grain mustard cream sauce

BEETROOT & PEAR WEDGE SALAD (V) (VGO)

Walnuts & Stilton

SOUP OF THE DAY

SIGNATURE MAINS

THYME & GARLIC SPATCHCOCK CHICKEN

Charred Bark pumpkin, wild mushroom fricassée

COD SCHNITZEL

Curried fried egg, tartare sauce

WILD MUSHROOM RISOTTO (V) (VGO)

Parmesan, pine nuts, tarragon

HIMALAYAN SALT-AGED RIB-EYE 14OZ

(Supplement 20)

Green peppercorn sauce

Add seasonal truffle to any dish 15

Add Exmoor caviar to any dish 17

SIDES

(Supplement 8 each)

THICK CUT CHIPS (VG)

TENDERSTEM BROCCOLI (V) (VGO)

Toasted almonds, chilli yoghurt

HERITAGE TOMATO SALAD (V) (VGO)

Pickled red onion, basil

TO FINISH

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 🍷

Seasonal coulis

FIG & HAZELNUT GALETTE (VG)

Hazelnut frangipane, maple roasted figs, citrus cream

BRITISH CHEESE TROLLEY

(Supplement 5)

Stilton, Bix, Baron Bigod, Lincolnshire Poacher, Driftwood

Served with homemade chutney, fermented celery, grapes, oat crumble, crackers

TWO-COURSE £29 | THREE-COURSE £35

(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available

🍷 A favourite signature dish of Mrs T, our Founder and President.

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.