

AT THE ENGLISH GRILL

Lunch

Tuesday - Friday 12:00 - 14:30

Starter

Seared Chicken & Duck Liver Terrine

Burnt Clementine Chutney, Toasted Brioche

Salmon Gravavlax

New Potatoes, Pink Grapefruit, Mustard & Dill Dressing

Celeriac Carpaccio

Pickled Trompette, Chestnut Purée, Pine Nuts (ve)

Soup of the Day

Main

Herb & Citrus Roast Chicken

Potato Croutons, Bacon Lardons, Caesar Salad

Billingsgate Market Fish of the Day

Bark Pumpkin Risotto

Maple Roasted Pumpkin, Sage, Vegan Parmesan (ve)

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 8

Triple Cooked Chips,
Choron Béarnaise

Parsley New Potatoes,
Honey Mustard Dressing (ve)

Honey & Thyme Glazed
Parsnip & Carrot

Tenderstem Broccoli, Toasted
Almonds, Chilli Oil (ve)

Dessert

Mrs Tollman's Baked Vanilla Cheesecake 

Seasonal Coulis

Chocolate Brownie Cake

Hot Chocolate Sauce, Vanilla Ice Cream (ve)

British Cheese Trolley (supplement 5)

Served at your Table

35 for Three Courses

29 for Two Courses

We are committed to using sustainable and ethical suppliers for all of our produce. All requests are treated with extra care. Nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free. Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements or require information on ingredients used in our dishes.

Vegetarian – (v) | Vegan – (ve)



Denotes a favourite signature dish of Mrs T, our Founder and President.

Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.