



# THE ENGLISH GRILL

*Lunch*

*Tuesday - Friday 12:00 - 14:30*

## Starter

**Seared Chicken Livers on Toasted Sourdough**

*Sherry Red Wine Sauce*

**Salmon Gravdlax**

*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 16*

## 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 (v)*

**Chocolate Brownie Cake**

*Hot Chocolate Sauce, Vanilla Ice Cream (ve)*

**British Cheese Trolley (supplement 5)**

*Served at your Table (v)*

**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.