

THE ENGLISH GRILL

TABLE D'HÔTE MENU

Tuesday - Saturday 17:30 - 19:00

STARTERS

DUCK CONFIT RILLETTES

Maraschino cherries, green peppercorns, toasted brioche

SARDINE BRUSCHETTA

Heritage tomato, mint, olive oil

BEETROOT & PEACH WEDGE SALAD

Walnuts & Stilton (v) (vgo)

SOUP OF THE DAY

MAINS

SMOKED BARBECUE SPATCHCOCK CHICKEN

Roasted garlic mushrooms, cherry tomatoes, watercress salad

PEA & CHORIZO RISOTTO

Crispy cuttlefish

MISO BUTTER SUMMER VEGETABLE SALAD

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

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

KOFFMAN
CHIPS

TENDERSTEM BROCCOLI,
TOASTED ALMONDS, CHILLI YOGHURT
(vgo)

HERITAGE TOMATO SALAD
PICKLED RED ONION, BASIL
(v) (vgo)

DESSERTS

MRS TOLLMAN'S BAKED VANILLA CHEESECAKE

Seasonal coulis

CHOCOLATE BROWNIE

Hot chocolate sauce, vanilla ice cream (vg)

BRITISH CHEESE SELECTION (supplement 5)

55 for Three Courses

49 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 – (vg) | Vegan Option Available – (vgo)



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.