



THE ENGLISH GRILL

Lunch

Tuesday - Friday 12:00 - 14:30

Starter

Smoked Chicken & Duck Liver Terrine

Burnt Clementine Chutney, Toasted Brioche

Beetroot Salmon Gravadlax

New Potato, Pink Grapefruit, Mustard & Dill Dressing

Celeriac & Kohlrabi Carpaccio

Pickled Trompette, Chestnut Puree, Pine Nuts (ve)

Main

Free-Range Black Leg Turkey

Pork & Apricot Stuffing, Pigs in Blankets, Thyme Roast Potatoes, Honey Glazed Carrots & Parsnips, Brussels Sprouts with Homemade Cranberry Sauce

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

Dessert

Traditional Christmas Pudding

Flambéed at your table

Brandy Custard

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.