

# AT THE ENGLISH GRILL

## Valentine's Day

Friday - Saturday

### Amuse Bouche

Oyster Rockefeller

*Parsley, Parmesan & Lemon*

### Starters

Venison Ragu

*Foamed Potato, Nutmeg, Fermented Blackberry*

Marbled Beetroot Gravlax Roulade

*Pickled Onion, Blood Orange, Watermelon Radish*

Hispi Cabbage Ceaser Salad *(ve)*

*Grilled Artichokes, Sourdough Croutons, Parmesan Dressing*

### Sorbet

*Rosé Champagne Sorbet*

### Mains

Beef Wellington

*Thyme & Garlic Fondant Potato, Heritage Baby Carrots, Madeira Sauce*

Butter Poached Halibut

*Leek fondue, Celeriac Cylinder, Caramelised Shallot, Langoustine Bisque*

Stuffed Butternut Squash *(ve)*

*Wild Mushroom, Baby Spinach, Spicy Chickpeas*

### Desserts

Chocolate Fondant

*Rhubarb & Orange Compote*

Crêpes Suzette

*Calvados Bramley Apples Vanilla Ice Cream, Cinnamon Crumble*

British Cheese Board

*Celery, Truffle Honey, Toasted Pecan Nuts, Oat Crumbles, Crackers,*

*English Grill Seasonal Chutney, Quince*

### Coffee & Petits Fours

Three Courses – 249 for two

*Inclusive of Sommelier's Choice of Wine*

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)