

AT THE ENGLISH GRILL

VALENTINE'S DAY

Friday - Saturday

AMUSE BOUCHE

OYSTER ROCKEFELLER

Parsley, Parmesan & lemon

STARTERS

VENISON RAGÚ

Foamed potato, nutmeg, fermented blackberry

MARBLED BEETROOT GRAVLAX ROULADE

Pickled onion, blood orange, watermelon radish

HISPI CABBAGE CAESAR SALAD *(ve)*

Grilled artichokes, sourdough croutons, Parmesan dressing

SORBET

ROSÉ CHAMPAGNE

MAINS

BEEF WELLINGTON

Thyme & garlic fondant potato, heritage baby carrots, Madeira sauce

BUTTER POACHED HALIBUT

Leek fondue, celeriac cylinder, caramelised shallot, langoustine bisque

ROASTED BUTTERNUT SQUASH *(ve)*

Wild mushroom, baby spinach, spicy chickpeas, puffed rice

DESSERTS

CHOCOLATE FONDANT

Rhubarb & orange compote

CRÊPES SUZETTE

Calvados Bramley apples, vanilla ice cream, cinnamon crumble

VANILLA AND THYME APPLE TART TATIN

*Almond ice cream *(ve)**

BRITISH CHEESE BOARD

Celery, truffle honey, toasted pecan nuts, oat crumbles, crackers,

English Grill seasonal chutney, quince

COFFEE AND 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)*

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