

# AT THE ENGLISH GRILL

## Evening Set Menu

### Starter

#### Smoked Chicken & Duck Liver Terrine

*Burnt Clementine Chutney, Toasted Brioche*

#### Beetroot Salmon Gravavlax

*New Potato, Pink Grapefruit, Mustard & Dill Dressing*

#### Celeriac & Kohlrabi Carpaccio

*Pickled Trompette, Chestnut Purée, 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*

### 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

#### Traditional Christmas Pudding

*Brandy Custard*

#### Chocolate Brownie Cake

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

#### British Cheese Trolley (supplement 5)

*Served at your Table*

**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 – (ve)



Denotes a favourite signature dish of Mrs T, our Founder and President.