

AT THE ENGLISH GRILL

Evening Set Menu

STARTER

WYE VALLEY ENGLISH ASPARAGUS

Poached egg, bitter lemon hollandaise

SALMON GRAVADLAX

Jersey Royals, pink grapefruit, mustard & dill dressing

HISPI CABBAGE CAESAR SALAD

Sourdough croutons, Parmesan (vg)

SOUP OF THE DAY

MAIN

THYME ROAST CHICKEN BREAST

Wild garlic & leek sauce

PAN FRIED COD FILLET

Chorizo, white beans, salsa verde

MISO BUTTER CHARRED VEGETABLE SALAD

Black garlic, smoked almonds, 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

KOFFMAN
CHIPS

TENDERSTEM BROCCOLI,
TOASTED ALMONDS, CHILLI YOGHURT
(vgo)

MINTED JERSEY
ROYALS (v)

DESSERT

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 

Seasonal coulis

CHOCOLATE BROWNIE CAKE

Hot chocolate sauce, vanilla ice cream (vg)

BRITISH CHEESE TROLLEY (supplement 5)

Served at your table

Stilton, Bix, Baron Bigod, Lincolnshire Poacher, Driftwood

Served with homemade chutney, fermented celery, grapes,
oat crumble, crackers

£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.