

THE ENGLISH GRILL

Starters

Celeriac Carpaccio 15 Pickled Trompette, Chestnut Purée, Pine Nuts (ve)

Veal Sweetbread 24

Confit Leek, Black Garlic, Roasted Turnip, Hazelnut Butter Sauce

Chicken Noodle Soup 15. **
Chicken Pot Pie

Venison & Black Pudding Scotch Egg 16 Blackberry & Rosemary Jam

> Lobster Bisque 17 Lobster Cocktail Taco

H. Forman & Son 'London Cure' Smoked Salmon 30 Sliced at your Table Add Exmoor Caviar 17

Mains

Beef Wellington 98 to share Lobster Sauce

Bark Pumpkin Risotto 26 Maple Roasted Pumkin, Sage, Vegan Parmesan (ve)

White Cauliflower Steak 23 P Cauliflower Hummus, Walnuts, Blue Cheese, Apple Balsamic (v)

Billingsgate Market Fish of the Day, Market Price

Grills

All Steaks are Served with Hen of the Woods Tempura & Vine Cherry Tomatoes

Grass Fed Fillet Steak 8oz 65

Himalayan Salt-Aged Rib-Eye 14oz 56 *Add Jumbo Prawns 10 Each*

> Grilled Dover Sole 65 Chunky Tartar Sauce

Barbecue Glazed Tomapork 42
English Pecorino & Sage Polenta Chips

The English Grill Signature

Steak Diane 68 Flambéed at your Table

Sauces: Hollandaise | Béarnaise | Peppercorn | Red Wine | Salsa Verda

Sides 8

Triple Cooked Chips Choron Béarnaise Olive Oil Mashed Potato The English Grill Hash Browns Truffle & Parmesan Parsley New Potato (ve)
Honey Mustard Dressing

Tenderstem Broccoli (ve) Toasted Almonds, Chilli Oil Brussels Sprouts Spicy Nduja, Preserved Lemon Honey & Thyme Glazed Parsnip & Carrot

Butternut Squash Mac & Cheese Bacon & Chestnut Crumble