



# THE ENGLISH GRILL

## Small Plates

- Peppered Tuna 7  
*Hash Brown, Exmoor Caviar*
- Blow Torched Mackerel Taco 6  
*Pickled Beetroot, Horseradish*
- Hen of the Woods Tempura 5  
*Scotch Bonnet Mayonnaise (v) (ve)*

## Starters

- Isle of Wight Tomato Salad 16.50  
*Grilled Peaches, Creamy Burrata, Pickled Red Onion (v) (ve)*
- Chicken Noodle Soup 14.50  
*Chicken Pot Pie*
- Smoked Chicken & Duck Liver Terrine 17.50  
*Golden Raisin, Toasted Pistachio Brioche*
- Lamb Croquette 16.50  
*Anchovy, Capers, Goats Cheese Ash, Mint Sauce*
- The English Grill Lobster Caesar Salad 24.50  
*36 Month Aged Parmesan Dressing*
- H. Forman & Son 'London Cure' Smoked Salmon 29.95  
*Sliced at your Table  
Add Exmoor Caviar 16*
- Orkney King Scallops 26.95  
*Dorset Chorizo, Pea Purée, Basil Emulsion*

## Mains

- Beef Wellington 98.50  
*to share  
Lobster Sauce*
- Summer Garden Pea Risotto 26.95  
*Lemon Ricotta, Broad Beans, Pine Nuts (ve)*
- Zero Waste Bromham White Cauliflower Steak 22.95  
*Cauliflower Hummus, Dehydrated Chilli Chick Peas, Blue Cheese, Herb Garden Pesto (v)*
- Billingsgate Market Fish of the Day, Market Price

## Grills

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

- 28 Day Grass Fed Fillet Steak 8oz 64.50
- 28 Day Himalayan Salt-Aged Rib-Eye 14oz 55.50  
*Add Jumbo Prawns 10 Each*
- Grilled Dover Sole 64.50  
*Chunky Tartare Sauce*
- Free Range Glazed Tomapork 38.50  
*Sweetcorn Polenta, Honey & Barbecue Sauce*

## The English Grill Signature

- Steak Diane 68.75  
*Flambéed at your Table*
- Sauces:** *Hollandaise | Béarnaise | Peppercorn | Red Wine | Chimichurri*

## Sides 8

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|---|---|---|---|
| Triple Cooked Chips,<br>Smoked Ketchup              | Olive Oil<br>Mashed Potato                | The English Grill Hash Browns,<br>Exmoor Caviar, Sour Cream | Parsley New Potato<br>Honey Mustard Dressing              |
| Tenderstem Broccoli,<br>Toasted Almonds, Chilli Oil | Summer Roasted Vegetables<br>Nduja Butter | Caesar Salad<br>Parmesan Dressing                           | Chargrilled Vegetable & Feta Salad<br>Shallot Vinaigrette |

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.



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

We kindly request that you are respectful of other guests when using your mobile phone and do not make conference calls or use video calls in the public areas. For complimentary WiFi service, connect to 'Rubens' WiFi, enter your email address and click to accept the terms and conditions.

The English Grill dress code is 'smart casual' and we respectfully ask guests dining with us to refrain from wearing sportswear, ripped jeans, flip-flops and non-tailored shorts.

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

**Find us on Instagram #EnglishGrill | #RubensHotel | #CurryRoom | #NewYorkBar | #LeopardBar**

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