

THE ENGLISH GRILL

À LA CARTE MENU

TO BEGIN

ROASTED HERITAGE CARROTS (V) (VGO)	18
Parsnip hummus, chervil & tarragon emulsion	
CHICKEN NOODLE SOUP 🍲	15
Chicken pot pie	
CREEDY CARVER DUCK RAGÚ	23
Strozzapreti, 30-month aged Parmesan	
BLUEFIN TUNA SASHIMI	28
Corno peppers, coriander, capers	
CELERIAC CARPACCIO (V) (VGO)	18
Pickled trompette, chestnut purée, stem ginger, pine nuts	
H. FORMAN & SON 'LONDON CURE' SMOKED SALMON	30
Sliced at your table	
Add Exmoor caviar	17

SIGNATURE MAINS

COQ AU VIN	35
Pomme purée, baby onions, mushrooms, red wine jus	
SPINACH & RICOTTA RISOTTO (V) (VGO)	28
Pine nuts, tarragon, Parmesan	
CURED IBERICO PORK CUTLET	48
Spiced apple chutney, Pommery mustard sauce	
PAN SEARED FILLET OF HALIBUT	38
Potato foam, January king cabbage, smoked bacon, caviar & butter sauce	
RCH SIGNATURE CHOPPED SALAD 🍲	25
Diced chicken breast, bacon, tomato, beetroot, Cheddar cheese, egg, avocado	
HIMALAYAN SALT-AGED RIB-EYE 400G	58
Roasted portobello mushroom, vine tomatoes	
Sauces: Béarnaise Peppercorn	5
Butters: Sundried tomato & horseradish Bone marrow butter	4
Add Wiltshire truffle to any dish	15
Add Exmoor caviar to any dish	17

FOR TWO TO SHARE

BEEF WELLINGTON	120
Lobster sauce	
VEGETABLE PAELLA (V) (VGO)	58
Baby squash, wild mushroom, aubergine, piquillo peppers, garlic aioli	

SIDES

MASHED POTATO	8
Bone marrow gravy	
TENDERSTEM BROCCOLI (V) (VGO)	8
Toasted almonds, chilli sauce	
THICK CUT CHIPS (V) (VGO)	8
Béarnaise sauce	
HERITAGE TOMATO SALAD (V) (VGO)	8
Pickled red onion	
PINK FIR POTATOES (V) (VGO)	8
Chimichurri	

🍲 A favourite signature dish of Mrs T, our Founder. (V) Vegetarian | (VG) Vegan | (VGO) Vegan option available
Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements.
Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.