

THE ENGLISH GRILL

À LA CARTE MENU

Executive Chef: Ben Kelliher | Maître d': Gianni Alessio

TO BEGIN

BEEF TARTARE	18
Steak Diane sauce, potato & thyme sourdough	
CHICKEN NOODLE SOUP 🍲	15
Chicken pot pie	
ICEBERG WEDGE COBB SALAD	18
Diced chicken breast, bacon, tomato, Blue cheese, egg, avocado, McCarthy dressing	
ORKNEY KING SCALLOP	28
Confit chicken, samphire, butter chicken sauce	
HERITAGE BEETROOT SALAD (V) (VGO)	18
Stracciatella, hazelnuts, grilled peaches, basil	
PRAWN & CRAYFISH COCKTAIL	18
Brown bread & butter, traditional garnish	

SIGNATURE MAINS

BASIL POTATO GNOCCHI (V) (VGO)	28
Summer vegetables, smoked tofu, pea velouté	
LINE CAUGHT PAN FRIED STONE BASS	38
Shaved fennel, citrus fruit salad, caviar butter sauce	
CORNISH CRAB LINGUINE	36
Chilli, datterini tomatoes, lemon, pan grittata	
RCH SIGNATURE CHOPPED SALAD 🍲	25
Diced chicken breast, bacon, tomato, beetroot, Cheddar cheese, egg, avocado	

GRILLS

IBERICO PORK CUTLET	48	
Apricot & chilli chutney, Pommery mustard sauce		
DRY-AGED FILLET STEAK 226G	58	
Roasted portobello mushroom, vine tomatoes		
HIMALAYAN SALT-AGED RIB-EYE 400G	58	
Roasted portobello mushroom, vine tomatoes		
Sauces: Béarnaise Peppercorn Blue Cheese	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	

SIDES

MASHED POTATO	8
Bone marrow gravy	
TENDERSTEM BROCCOLI (V) (VGO)	8
Toasted almonds, lemon & Parmesan	
THICK CUT CHIPS (V) (VGO)	8
Béarnaise sauce	
HERITAGE TOMATO SALAD (V) (VGO)	8
Pickled red onion	
SMASHED POTATO SALAD (V) (VGO)	8
Cucumber, red onion, sour cream, dill	

🍲 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.