

THE ENGLISH GRILL

A TASTE BEFORE THE SHOW

Tuesday - Saturday 17:30 - 19:00

THE PRELUDE

CONFIT DUCK RILLETTES

Maraschino cherries, green peppercorns, toasted brioche

SARDINE BRUSCHETTA

Heritage tomato, mint, olive oil

BEETROOT & PEACH WEDGE SALAD (V) (VGO)

Walnuts & Stilton

SOUP OF THE DAY

THE MAIN EVENT

SMOKED BARBECUE SPATCHCOCK CHICKEN

Roasted garlic mushroom, cherry tomatoes, watercress salad

PEA & CHORIZO RISOTTO

Crispy cuttlefish

MISO BUTTER SUMMER VEGETABLE SALAD (V) (VGO)

Black garlic, smoked almonds, Parmesan

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

(Supplement 8 each)

KOFFMAN CHIPS

TENDERSTEM BROCCOLI (VGO)

Toasted almonds, chilli yoghurt

HERITAGE TOMATO SALAD (V) (VGO)

Pickled red onion, basil

ENCORE

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 🍷

Seasonal coulis

TROPICAL HARMONY (VG)

Mango, coconut mousse, passionfruit sorbet, crunchy almond streusel

BRITISH CHEESE TROLLEY

(Supplement 5)

Stilton, Bix, Baron Bigod, Lincolnshire Poacher, Driftwood

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

TWO-COURSE £49 | THREE-COURSE £55

(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available

🍷 A favourite signature dish of Mrs T, our Founder and President.

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.