

THE ENGLISH GRILL

LUNCH

Tuesday - Friday 12.30pm - 2.30pm
Executive Chef: Ben Kelliher | Maitre d': Gianni Alessio

TO BEGIN

CORNISH CRAB BRUSCHETTA

Charred cherry tomato, avocado, pickled shallot

ICEBERG WEDGE COBB SALAD

Diced chicken breast, bacon, tomato, Blue cheese, egg, avocado, McCarthy dressing

ROAST TOMATO SOUP (V) (VGO)

Basil & garlic croutons

SIGNATURE MAINS

BUTTERMILK CHICKEN SCHNITZEL

Caesar salad, anchovies, Parmesan

WHOLE BUTTERFLY SEA BASS

Warm caper, cornichon & parsley dressing

BASIL POTATO GNOCCHI (V) (VGO)

Summer vegetables, smoked tofu, pea velouté

SIDES

(8 each)

THICK CUT CHIPS (VG)

TENDERSTEM BROCCOLI (V) (VGO)

Toasted almonds, lemon & Parmesan

HERITAGE TOMATO SALAD (V) (VGO)

Pickled red onion, basil

TO FINISH

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 🍷

Seasonal coulis

DARK CHOCOLATE MOUSSE (VG)

Brandy soaked cherries, raspberry compote

CLASSIC CRÈME BRÛLÉE

Dulce de leche ice cream

TWO-COURSE £29 | THREE-COURSE £35

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

🍷 A signature recipe inspired by our Founder, Beatrice Tollman.

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.