

THE CURRY ROOM

New Year's Eve

Starters

Celeriac Carpaccio 15
Pickled Trompette, Chestnut Purée, Stem Ginger, Pine Nuts (ve)

Chicken Noodle Soup 15.

Chicken Pot Pie

Lobster Bisque 17 Lobster Cocktail Taco

Smoked Chicken & Duck Liver Terrine 18
Burnt Clementine Chutney, Toasted Brioche

H. Forman & Son 'London Cure' Smoked Salmon 30 Add Exmoor Caviar 17

Grilled Mackerel Fillet 16
Beetroot Tartare, Green Apples, Benito Cracker

Mains

Beef Wellington 98 to share Lobster Sauce

RCH Chopped Signature Salad 24 Chicken Breast, Tomato, Beetroot, Cheddar Cheese, Egg, Avocado, McCarthy Salad Dressing

> Bark Pumpkin Risotto 26 Maple Roasted Pumpkin, Sage, Vegan Parmesan (ve)

White Cauliflower Steak 23. Cauliflower Hummus, Walnuts, Blue Cheese, Apple Balsamic (v)
Billingsgate Market Fish of the Day, Market Price

Grills

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

Grass Fed Fillet Steak 8oz 65

Himalayan Salt-Aged Rib-Eye 14oz 56 *Add Jumbo Prawns 10 Each*

> Grilled Dover Sole 65 Chunky Tartar Sauce

Barbecue Glazed Tomapork 42
English Pecorino & Sage Polenta Chips

The English Grill Signature

Steak Diane 68

Sauces: Hollandaise | Béarnaise | Peppercorn | Red Wine | Salsa Verda

Sides 8

Triple Cooked Chips (v)
Choron Béarnaise

Olive Oil (v) Mashed Potato The English Grill Hash Browns (v)
Truffle & Parmesan

Parsley New Potato (v)
Honey Mustard Dressing

Tenderstem Broccoli (ve)
Toasted Almonds, Chilli Oil

Brussels Sprouts Spicy Nduja, Preserved Lemon

Honey & Thyme Glazed (v)
Parsnip & Carrot

Butternut Squash Mac & Cheese Bacon & Chestnut Crumble