KERRIDGE'S BAR&GRILL

STARTERS		MAINS		DESSERTS	
Duck Liver Parfait £18.50 orange chutney, poultry jelly, toasted brioche		Honey Roasted Suckling Pig Ham glazed turnips, parsley sauce	£35.00	Gary Rhodes Bread and Butter Pudding chocolate ice cream	
Parsley Soup smoked eel, Bramley apple, pickled garlic, blue cheese tortellini	£14.50	Barnsley Lamb Chop sauce reform	£47.50	Paris Brest milk chocolate, hazelnuts, frangelico ca	ramel
Quail's Egg and Mushroom Tart	£16.00	Pan Roasted Monkfish on the Bone sea vegetables, green peppercorn sauce	£44.50	Strawberry Soufflé lemon thyme custard, vanilla ice cream	1
Cured Chalk Stream Trout	£17.50	Lemon Sole marinated fennel, spinach, sauce vierge	£49.50	Tonka Bean Crème Brûlée salted caramel	
jellied dashi, gentleman's relish Pâté En Croûte black & white pudding, pistachios,	£19.50	Cotswold White Chicken in Garlic Brine £36.00 chasseur sauce		Chocolate Marquis kirsch cherries, crème fraiche ice cream Praline Nougat Parfait	
assorted condiments Dressed Crab with Brown Crab Royale	£24.50	Whole Cornish Lobster Thermidor fine herbs, sauce américaine	£85.00	raspberry coulis All Desserts Priced at	£14.50
confit egg yolk, sourdough cracker Fresh Ricotta with Crisp Bread	£16.50	Venison Bun veal sweetbreads, salsa verde	£57.50	Selection of British Cheeses fig & cherry chutney	£19.50
broad beans, marjoram, fresh pea dressing		Courgette and Onion Tart goat's cheese, crispy courgettes & sauce	£29.50	,,	
SIDES		Chef's Larder Please see the chef's larder for our steak selection and		KERRIDGE'S BAR & GRILL	
Triple Cooked Chips	£9.00	extra special cuts. Priced individually and all served with béarnaise sauce. Ask a member of the front of house team to show you around the chef's larder.		No. 10 Northumberland Ave.	
Dressed Isle of Wight Heritage Tomatoes£9.00		All Main Courses Served with a Buttered Jacket Potato		London WC2N 5AE kerridgesbarandgrill.co.uk	45

and Seasonal Rotisserie Vegetables

Baby Gem Lettuce with Salad Cream £9.00