

GRILL ROOM SET MENU

12:00PM
- 3:00PM

BENTLEY'S

4:30PM
- 6:30PM

STARTERS

Burrata (v)
*Blood Orange, Fennel,
Candied Walnut*

Tartare of Hereford Prime Beef
Oyster Cream, Crispy Shallots

Rooftop Smoked Salmon
Potato Blinis, Horseradish (+£10 supp)

Spiced Crab & Mussel Broth
Coconut Milk, Lime, Coriander

MAINS

Brightwell Ash Cheese Soufflé (v)
Wye Valley Asparagus, Belper Knolle

Fish Stew
Rouille, Aioli, Courgette

Crab Conchigliette
Garlic, Biber Chili, Lemon

Spatchcock Anjou Baby Chicken
Olive, Lemon, Kale

SIDES

*Hand Cut
Chunky Chips*
£8.00

*Creamed
Spinach*
£8.00

*Mashed
Potato*
£8.00

*Runner
Beans*
£8.50

*Himalayan
Basmati Rice*
£7.50

DESSERT

Crème Caramel
Armagnac Soaked D'Agen Prunes

Pistachio Polenta Cake
Mascarpone, Blood Orange

Soft Serve
Salted Caramel & Popcorn

Colston Bassett
Stilton (+£10 supp)
Oatcakes, Grapes

TWO COURSES £35 / THREE COURSES £39

ADD A WINE PAIRING - £35 / £39

FOR FOOD ALLERGIES AND INTOLERANCES, PLEASE SPEAK TO YOUR SERVER.
A DISCRETIONARY 15% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. BREAD AND BUTTER £2.50pp.