

GRILL GROUP DINING MENU JAN-MARCH 2025

2 Courses for £40 including Tea, Coffee and Mints to finish.

Or 3 Courses for £47 including Tea, Coffee and Mints to finish.

The menu choice should be the same for all guests. For those with dietary requirements, the menu chosen will be adapted accordingly. Vegan and Vegetarian Menu on page two

STARTERS

CAULIFLOWER, CELERIAC & ROASTED CUMIN SOUP (GF & VEGAN AVAILABLE)

HOUSE TERRINE WITH CHICKEN LIVER PATE, FRUIT CHUTNEY, BRIOCHE (GF AVAILABLE)

LAMBTON & JACKSON SMOKED SALMON & HOT ROAST SALMON ROULADE, RYE BREAD (GF AVAILABLE)

MUSHROOM & CHESTNUT TORTELLONI IN A WILD MUSHROOM & SALSIFY RAGOUT (VE)

CHARRED MACKEREL FILLET WITH RHUBARB PUREE & SHAVED PICKLED FENNEL (GF AVAILABLE)

MAIN COURSES

BAKED HAKE, CELERIAC GALETTE, STIR FRIED VEGETABLES, SAMPHIRE PAKORA, LEMON & DILL SAUCE (GF)

CHICKEN COQ AU VIN EN CROUTE, SWEET POTATO PUREE, BABY CARROTS

SHORT RIB OF BEEF, OX CHEEK BON BON, WATERCRESS COULIS,
TRUFFLE OIL POTATO PUREE, MISO GLAZED SHIMEJI MUSHROOM STEAK, PORT JUS (GF AVAILABLE)

FILLET OF PORK WRAPPED IN PARMA HAM WITH APRICOT STUFFING,
COCOTTE POTATOES, SEASONAL VEGETABLES, CIDER SAUCE

DESSERTS

TIRAMISU WITH COFFEE ICE CREAM

APPLE CRUMBLE TART WITH VANILLA ICE CREAM AND VANILLA CUSTARD (VE)

TROPICAL FRUIT PAVLOVA WITH PASSION FRUIT & MANGO SORBET (VE/GF)

BRITISH CHEESE PLATE, REAL ALE CHUTNEY, GRAPES & ARTISAN BISCUITS (GF AVAILABLE)



GROUP DINING MENU VEGETARIAN MENU

GF=Gluten Free

STARTERS

CAULIFLOWER, CELERIAC & ROASTED CUMIN SOUP (GF & VEGAN AVAILABLE)

VEGAN PUMKIN ARANCINI WITH RED PEPPER COULIS & AIOLI DIP (GF)

VEGAN ROASTED EGG PLANT WITH HARISSA OIL, TAHINI, POMEGRANATE, ALMONDS & ZAATAR (GF)

MUSHROOM & CHESTNUT TORTELLONI IN A WILD MUSHROOM & SALSIFY RAGOUT (VE)

(CAN ALSO SERVED AS A MAIN COURSE & VEGAN OPTION AVAILABLE)

MAIN COURSES

VEGAN MIXED BEAN RAGOUT WITH SET HERB & SWEETCORN POLENTA, CAULIFLOWER WINGS (GF AVAILABLE)

CURRIED ROOT VEGETABLE WELLINGTON, POTATO & SPINACH CAKE, TIKKA SAUCE

VEGAN CELERIAC GALETTE, WATERCRESS COULIS, SWEET POTATO PUREE (GF)

CHICKEN SCHNITZEL, MISO GLAZED SHIMEJI MUSHROOM STEAK, BROCCOLI, RED PEPPER COULIS

DESSERTS

VEGAN CHOCOLATE BROWNIE WITH VEGAN VANILLA ICE CREAM (GF)

TROPICAL FRUIT PAVLOVA WITH PASSION FRUIT & MANGO SORBET (GF)

FRESH FRUIT SALAD WITH VEGAN VANILLA ICE CREAM (GF)

BRITISH CHEESE PLATE, REAL ALE CHUTNEY, GRAPES & ARTISAN BISCUITS (GF AVAILABLE)

A 12.5% service charge will be added to your final bill.
Please let your server know if you have any dietary requirements or allergies.