

GRILL GROUP DINING MENU JULY-SEPT 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

COURGETTE & WATERCRESS SOUP (VEGAN/GF)

Courgette Fritter

CLASSIC PRAWN COCKTAIL WITH BLOODY MARY SAUCE (GF)

Avocado, Lemon & Iceberg

HOUSE TERRINE (GF AVAILABLE)

Chicken Liver Pate, Apricot Coulis, Sour Dough Flute, Onion Chutney

CHILLED CHALK STREAM TROUT (GF AVAILABLE)

Smoked Crème Fraiche, Fennel, Orange & Radicchio Salad

MAIN COURSES

STEAMED SEABASS (GF)

New Potatoes, Samphire, Peas & Mange Tout, Lemon & Dill Butter Sauce

LEMON & THYME ROAST CHICKEN WITH POLENTA & SWEETCORN CAKE (GF AVAILABLE)

Sauteed Potatoes, Summer Vegetables, Mushroom Sauce

RUMP OF ENGLISH LAMB (GF)

Pea and Mint Mash, Panache of Seasonal Vegetables, Aubergine & Caper Caponata

BBQ PORK BELLY (GF)

Sweet Potato Mash, Braised Baby Gem, Radish & Granny Smith Slaw

DESSERTS

CHOCOLATE TART

Fresh Berries and Vanilla Ice Cream

CLASSIC TIRAMISU (VE)

Cobnut Ice Cream

STRAWBERRY ETON MESS (VE/GF)

Raspberry Sorbet

BRITISH CHEESE PLATE (VE)(GF AVAILABLE)

Real Ale Chutney, Grapes & Artisan Biscuits



GROUP DINING MENU VEGETARIAN MENU

STARTERS

COURGETTE & WATERCRESS SOUP (VEGAN/GF)
Courgette Fritter

VEGAN FETA, MELON & AVOCADO SALAD (GF)
Pumpkin Seeds, Citrus & Mint Ponzu Dressing

MUSHROOM & BUTTERNUT SQUASH RISOTTO (VEGAN AVAILABLE/GF)
Parmesan Crisp, Rocket
(AVAILABLE AS A STARTER OR MAIN COURSE)

MAIN COURSES

PAN FRIED GNOCCHI (GF AVAILABLE)
Roasted Walnuts, Gorgonzola, Confit Tomatoes, Pesto

VEGAN CHICKEN SCHNITZEL WITH MIXED BEAN RAGOUT
Garlic & Parsley New Potatoes

SWEET POTATO, CAULIFLOWER, AUBERGINE & COCONUT MOULI CURRY (VE/GF AVAILABLE)
Basmati Rice, Roti, Lime Pickle

VEGAN VEGETABLE & LENTIL STRUDEL (VE)
Truffle Oil Pommes Puree, Summer Vegetables, VSC Port & Cranberry Gravy

DESSERTS

VEGAN CHOCOLATE BROWNIE WITH CHOCOLATE GANACHE (GF)
Vegan Vanilla Ice Cream

STRAWBERRY ETON MESS (GF)
Raspberry Sorbet

VEGAN RHUBARB AND GINGER TORTE (VEGAN/GF)
Vegan Vanilla Ice cream

BRITISH CHEESE PLATE (GF AVAILABLE)
Real Ale Chutney, Grapes & Artisan Biscuits

GF = Gluten Free

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.