

## 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.