

GRILL GROUP SUNDAY DINING MENU OCTOBER-NOVEMBER 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

CARPACCIO OF BEETROOT WITH WHIPPED GOAT CHEESE (GF AVAILABLE)
Poached Pear, Caramelised Walnuts, Truffle Honey Dressing

MIXED BEAN, RED PEPPER & TOMATO SOUP (GF)
Chimichurri Dressing

PRESSED GAME TERRINE (GF AVAILABLE)
Venison Liver Parfait, Apricot Coulis, Sour Dough Flute, Chutney

WARM SMOKED HADDOCK FISHCAKE
Kedgeree Rice Salad, Coronation Sauce, Onion Bhaji

BLOODY MARY PRAWN COCKTAIL (GF AVAILABLE)
Shredded Lettuce, Guacamole, Fresh Lemon, Caper Popcorn, Rye Shards

MAIN COURSES

ROAST BEEF, LAMB SHANK OR ROAST PORK (GF)
Yorkshire Pudding, Roast Potatoes, Sweet Potato Mash, Cauliflower Cheese,
Winter Vegetables & Gravy

ROAST CHICKEN BREAST WITH CHICKEN KIEV BON BON (GF)
Bubble N Squeak Cake, Panache of Vegetables, Mushroom Sauce

MONKFISH TAIL WRAPPED IN PANCETTA WITH ANCHOVY CAPONATA (GF)
Warm Lentil & Vegetable Dhaal, Spinach Bhaji

DESSERTS

CHOCOLATE TRUFFLE WITH COCONUT ICE CREAM, CHOCOLATE SAUCE

LEMON TART, BABY MERINGUE, RASPBERRY SORBET, FRESH RASPBERRIES

APPLE CRUMBLE TART WITH CARAMEL ICE CREAM & SAUCE ANGLAISE

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

GROUP DINING MENU VEGETARIAN MENU

STARTERS

MIXED BEAN, RED PEPPER & TOMATO SOUP (GF)

Chimichurri Dressing (VEGAN/GF)

VEGAN CHORIZO ARANCINI (GF)

GARLIC AIOLI, CHIPOTLE RED PEPPER SAUCE (GF)

CARPACCIO OF BEETROOT WITH WHIPPED GOAT CHEESE (GF/VEGAN AVAILABLE)

Poached Pear, Caramelised Walnuts, Truffle Honey Dressing

TEMPURA CAULIFLOWER WITH CURRY SAUCE (VEGAN/GF)

MUSTARD SEEDS & COCONUT CREAM

MAIN COURSES

MISO GLAZED MUSHROOM STEAK, GNOCCHI WITH VEGAN CHEESE

LEMON, GARLIC, PINE NUT AND ROQUETTE PESTO

VEGAN CHICKEN SCHNITZEL

Bubble N Squeak Cake, Panache of Autumn Vegetables, Mushroom Sauce

CURRIED ROOT VEGETABLE WELLINGTON

Sag Aloo, Tikka Sauce, Sauteed Broccoli

DESSERTS

VEGAN CHOCOLATE BROWNIE WITH VEGAN VANILLA ICE CREAM (VE/GF)

TROPICAL CHEESECAKE WITH COCONUT ICE CREAM (VE/GF)

WARM GINGER CAKE WITH CARAMEL SAUCE, VEGAN VANILLA ICE CREAM (VE/GF)

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

GF = Gluten Free