

## GRILL GROUP DINING MENU

Lunch 2 Courses £35 & 3 Courses for £42 Reservations between 1230-1500

Dinner 2 Courses £42 & 3 Courses for £49 Reservations between 1700-1830 & 2000-2100

All menus include Tea, Coffee and Chocolates.

### STARTERS

RED PEPPER & TOMATO SOUP (VE/GF)

Chimichurri Dressing

HOUSE TERRINE (GF AVAILABLE)

Chicken Liver Parfait, Apricot Coulis, Sourdough Flute, Chutney

LAMBTON & JACKSON SMOKED SALMON (GF)

Hot Roast Salmon Roulade, Beetroot Puree, Pickled Vegetables

BLOODY MARY PRAWN COCKTAIL (GF AVAILABLE)

Shredded Lettuce, Guacamole, Fresh Lemon, Caper Popcorn, Rye Shards

### MAIN COURSES

PAN FRIED SALMON FILLET (GF AVAILABLE)

Pea, Spinach & Potato Mash, Straw Carrots, Tempura Broccoli, Dill Cream Sauce

ROAST CHICKEN BREAST WITH CHICKEN KIEV BON BON (GF AVAILABLE)

Bubble "n" Squeak Cake, Panache of Seasonal Vegetables, Mushroom Sauce

24HR BRAISED SHORT RIB OF BEEF, OX CHEEK & WILD MUSHROOM CROQUETTE (GF AVAILABLE)

Truffle Oil Pommes Puree, Braised Carrot, Mixed Greens, VSC Port Sauce

RUMP OF ENGLISH LAMB WITH LAMB & PEA SAMOSA (GF AVAILABLE)

Seasonal Risotto, Aubergine & Caper Caponata

### DESSERTS

CHOCOLATE TRUFFLE WITH CHOCOLATE ICE CREAM, CHOCOLATE SAUCE

LEMON TART, BABY MERINGUE, RASPBERRY SORBET, FRESH RASPBERRIES

APPLE CRUMBLE TART WITH A QUENELLE OF SAUCE ANGLAISE

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

CHEFS CHEESEBOARD FOR THE TABLE @ £8.00 PER PERSON



## GROUP DINING MENU VEGAN MENU

### STARTERS

RED PEPPER & TOMATO SOUP (GF)  
Chimichurri Dressing

VEGAN PUMPKIN ARANCINI (GF)  
Garlic Aioli, Chipotle Red Pepper Sauce

CARPACCIO OF BEETROOT WITH WHIPPED VEGAN FETA (GF)  
Poached Pear, Walnut Dressing

VEGAN ROASTED HARISSA CAULIFLOWER (GF)  
Chickpeas, Pomegranate, Tahini with a Tahini, Coriander & Coconut Dressing

### MAIN COURSES

PAN FRIED GNOCCHI WITH GREEN PESTO, COURGETTES, MUSHROOMS & SPINACH (GF)  
Lemon, Garlic, Pine Nut and Roquette

VEGAN CHICKEN SCHNITZEL (GF AVAILABLE)  
Sweetcorn Polenta, Mixed Bean Ragout, Chimichurri Sauce

SRI LANKAN COCONUT CURRY WITH SWEET POTATO & GREEN BEANS (GF)  
Jasmine Rice, Gf Roti, Lime Chutney

ROOT VEGETABLE WELLINGTON WITH MUSHROOM DUXELLE (GF AVAILABLE)  
Truffle Oil Pommes Puree, Braised Carrot, Mixed Greens, VSC Port Sauce

### DESSERTS

VEGAN CHOCOLATE BROWNIE WITH VEGAN VANILLA ICE CREAM (GF)

WARM STICKY TOFFEE & GINGER PUDDING WITH SALTED CARAMEL ICE CREAM (GF AVAILABLE)

YUZU CHEESECAKE WITH BERRY COMPOTE (GF)

ETON MESS, CHANTILLY CREAM, SEASONAL FRUITS (GF)

VE = Vegetarian    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.