

GRILL GROUP SUNDAY DINING MENU

JULY-SEPTEMBER 2026

Lunch 2 Courses £35 & 3 Courses for £42 Reservations available between 1230-1430

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

All menus include Tea, Coffee and Chocolates.

(Chefs Cheeseboard for the Table Available at additional £8.00 per person)

Please choose the same option for all guests and send 7 days prior to the booking otherwise we will serve the chefs recommendation.

Dietary requirements can be adapted accordingly, or please choose 1 option from the Vegetarian Menu.

STARTERS

PRAWN COCKTAIL (GF AVAILABLE)

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

SPICED COURGETTE SOUP (VE/GF AVAILABLE)

Spinach & Ricotta Tortelloni

HAM HOCK TERRINE WITH PEA & MINT ARANCINI (GF AVAILABLE)

Garden Pea and Crème Fraiche Puree, Homemade Piccalilli

SCOTTISH SMOKED SALMON WITH HOT ROAST SALMON & PRAWN ROULADE (GF AVAILABLE)

Pickled Vegetables, Dill Scone & Beetroot Puree

MAIN COURSES

ROASTED SIRLOIN OF BEEF

Yorkshire Pudding, Mashed Potato, Roast Potatoes,
Seasonal Vegetables and Gravy

CHICKEN BREAST FILLED WITH MUSHROOM MOUSSE WRAPPED IN PROSCIUTTO (GF AVAILABLE)

Vegetable Bundles, Cauliflower Cheese Croquettes, Colcannon Potato Cake with Tarragon Jus

PAN FRIED SALMON FILLET (GF AVAILABLE)

Spinach Pommes Puree, Straw Vegetables, Vermouth Velouté

BRAISED LAMB RUMP WITH A BEST END OF LAMB CUTLET (GF)

Colcannon Potato Cake, Charred Leeks, Roasted Carrots, VSC Port Sauce

DESSERTS

APPLE CRUMBLE TART WITH VANILLA ICE CREAM AND SAUCE ANGLAISE (VE)

LEMON TART, BABY MERINGUE, RASPBERRY SORBET, FRESH RASPBERRIES

FRESH FRUIT PAVLOVA, BERRY COMPOTE, BLUEBERRY ICE CREAM (VE/GF)

BRITISH ARTISAN CHEESE PLATE, REAL ALE CHUTNEY, GRAPES & ARTISAN BISCUITS (VE/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.

GROUP DINING MENU
VEGETARIAN MENU

STARTERS

SPICED COURGETTE SOUP (GF AVAILABLE)

Spinach & Ricotta Tortelloni

VEGAN PEA, MINT & LEMON RISOTTO CAKE WITH NOT SALMON IN A YUZU PONZU DRESSING (GF)

Avocado Cream, Red Pepper Coulis, Sesame Seeds

SMOKED BEETROOT, POACHED PEAR, WHIPPED GOATS CHEESE (GF AVAILABLE)

Walnuts, Honey Dressing, Sourdough Croute

VEGAN SRIRACHA MARINATED CAULIFLOWER (GF)

Cucumber and Carrot Salad, Sesame Seeds

MAIN COURSES

VEGAN PAN-FRIED GNOCCHI WITH GREEN PESTO, COURGETTES, MUSHROOMS & SPINACH (GF AVAILABLE)

Lemon, Garlic, Pine Nut and Rocket

VEGAN CHICKEN SCHNITZEL (GF AVAILABLE)

Sweetcorn Polenta, Mixed Bean Ragout, Garlic & Herb Butter

VEGETABLE WELLINGTON (VEGAN AVAILABLE)

Yorkshire Pudding, Mashed Potato, Roast Potatoes,
Seasonal Vegetables and Gravy

DESSERTS

FRESH FRUIT PAVLOVA, BERRY COMPOTE, BLUEBERRY ICE CREAM (GF)

VEGAN CHOCOLATE BROWNIE WITH VEGAN VANILLA ICE CREAM (GF)

APPLE CRUMBLE TART WITH VANILLA ICE CREAM AND SAUCE ANGLAISE (VE)

VE = Vegetarian GF = Gluten Free