

THE GRILL

BY

TOM BOOTON**SAMPLE SUNDAY LUNCH MENU****Snacks**

LAMB BELLY SKEWER, RED PEPPER, N'DUJA, MINT (each)	6
GOATS' CURD & LEMON TARTLET (v) (2 pieces)	4
FREDDY'S PRAWN & SALSA SOFT TACO (each)	6
RAW TUNA, SHISO, LIME (each)	4
MILK ROLL FOR THE TABLE, SALTED BUTTER	6/9

Starters

BEEF TARTARE, RADISH, OXTAIL, CONFIT YOLK	28
CORNISH CRAB, TOMATOES, FETA & LEMON BALM	28
LOBSTER 'THERMIDOR' SCOTCH EGG, BISQUE	28
JERUSALEM ARTICHOKE, PEAR, COCO BEANS, TRUFFLE, BITTER LEAVES (v/vg)	20/36

Mains

SQUAB PIGEON, PUMPKIN, SEED PESTO, PICKLED WALNUTS	50	CHALK STREAM TROUT, WATERCRESS, PRAWNS, CUCUMBER, LEMON	38
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Sunday roast

ROASTED HEREFORD BEEF with braised shin, Yorkshire pudding, horseradish cream, glazed carrot, cauliflower cheese	49
LAMB LOIN with rolled roasted belly, 'shepherd's pie' Yorkshire pudding, glazed carrot, cauliflower cheese	49
NUT ROAST with Yorkshire pudding, glazed carrot, cauliflower cheese, seasonal greens	44

Desserts

CHOCOLATE & ORANGE SOFT SERVE, SORREL	16
FIG TRIFLE, LEAF CURD, MADEIRA, PISTACHIOS	18
COOKIES & CREAM CHOUX BUN	18
WARM CHEESE TARTLET, CIDER CHUTNEY, TÊTE DE MOINE	16

Dessert cocktails

SLOE N' STEADY - Sloe gin, berry & juniper shrub, elderflower, lemon, white wine	22
GUILTY PLEASURE - Chambord raspberry liqueur, Rémy Martin VSOP, white crème de cacao, double cream	22

If you have a food allergy or intolerance, please inform a member of our team on ordering.
A discretionary 15% service charge will be added to your bill. All prices include VAT.