

## VEGETARIAN MENU

Beetroot, ketchup, ricotta, pecans

Castelfranco, walnuts, grapes, pear

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Glazed celeriac, lentils, maitake

Wild garlic soup, potato dumplings

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Cheddar & onion tart, thermidor, onion broth

Pot-roasted cauliflower, black garlic, grapes, hazelnuts

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Chocolate & sorrel soft-serve, doughnuts

Pineapple tarte tatin, rum & raisin ice cream

Yorkshire rhubarb, yoghurt panna cotta, tarragon

'Double Decker'

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*Three courses £60*

*Four courses £75*

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*Sides £8*

Steamed hispi cabbage

The Grill's chips, Béarnaise

Cauliflower cheese

### LAMB MASTERCLASS WITH TOM BOOTON

Saturday, March 28, 2020

Learn the secret to preparing perfect lamb, as head chef Tom Booton invites you into the kitchen for an exclusive cookery masterclass. After a welcome glass of Veuve Clicquot champagne, Tom will guide you through a selection of exquisite lamb dishes, each beautifully paired with a wine chosen by head sommelier Christopher Delalonde.

*To reserve please see our website or call +44 (0)20 7629 8888*

## SET MENU

Cured salmon, carrot, yoghurt, dill

Beetroot, ketchup, ricotta, pecans

Castelfranco, walnuts, pear, Leeds blue snow

Cumbrian beef tartare, radish, oxtail jelly, yesterday's bread, beef fat yolk

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Prawn Scotch egg, warm tartare sauce, pickled gherkin

Cornish mackerel, turnip, onion broth

Glazed veal sweetbread, lentils, maitake, celeriac

Wild garlic soup, potato dumpling, smoked sturgeon

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Roasted cod, sprouting broccoli, lovage

The Grill's lobster thermidor tart (£25 supplement)

Lamb, white asparagus, morels, lamb fat potatoes

Ribeye, stuffed shallot, tarragon, shallot rings

Beef Wellington for two, brisket and potato mousseline (£45 supplement)

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Waterloo cheese en croûte, milk rolls, honey, truffle (£30 supplement)

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Chocolate & sorrel soft-serve, doughnuts

Pineapple tarte tatin, rum & raisin ice cream

Yorkshire rhubarb, yoghurt panna cotta, tarragon

'Double Decker'

The Cheese Merchants' selection, homemade chutney, crackers (£9 supplement)

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*Three courses £60*

*Four courses £75*

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*Sides £8*

Hispi cabbage, crispy ham hock

The Grill's chips, Béarnaise

Cauliflower cheese

Our menu contains allergens. If you have any allergies or intolerances, please do let a member of the team know upon placing your order. A discretionary service charge of 14% will be added to your bill. Prices include VAT.