

GRILL GROUP DINING MENU SEP-NOV 2024

2 Courses for £37 including Tea, Coffee and Mints to finish.

Or 3 Courses for £45 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

FRENCH ONION SOUP WITH A CHEESE CROUTON (GF & VEGAN AVAILABLE)

HOUSE TERRINE WITH VENISON LIVER PATE, FRUIT CHUTNEY, BRIOCHE (GF AVAILABLE)

CHEESE & HAM CROQUETTES WITH PEA & MINT SAUCE

LAMBTON & JACKSON SMOKED SALMON & HOT ROAST SALMON ROULADE, RYE BREAD (GF AVAILABLE)

AVOCADO, PRAWN & CRAB TIAN WITH MARIE ROSE SAUCE (GF AVAILABLE)

MAIN COURSES

BAKED SALMON, POTATO & SPINACH CAKE, STIR FRIED VEGETABLES, VERMOUTH SAUCE (GF)

CHICKEN BREAST WRAPPED IN PARMA HAM WITH A MUSHROOM FARCE, TRUFFLE OIL MASHED POTATO, PANACHE OF VEGETABLES, REDCURRANT JUS (GF)

SLOW COOKED VENISON HAUNCH, OX CHEEK BON BON, POTATO TERRINE, ROOT VEGETABLES, PORT JUS (GF AVAILABLE)

LAMB SHANK, RED ONION CABBAGE, WINTER GREENS TRUFFLE OIL MASHED POTATO, MINT GRAVY (GF)

DESSERTS

APPLE CRUMBLE TART WITH CARAMEL ICE CREAM & SAUCE ANGLAISE

CHOCOLATE TRUFFLE WITH COCONUT ICE CREAM, CHOCOLATE SAUCE

LEMON TART, BABY MERINGUE, RASPBERRY SORBET, FRESH RASPBERRIES

MIXED BERRY PAVLOVA WITH BLUEBERRY & LAVENDER ICE CREAM (GF)

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



GROUP DINING MENU VEGETARIAN MENU

GF=Gluten Free

STARTERS

FRENCH ONION SOUP WITH A CHEESE CROUTON (GF & VEGAN AVAILABLE)

VEGAN WILD MUSHROOM ARANCINI WITH RED PEPPER COULIS & TRUFFLE OIL MAYO DIP (GF)

CREAMED GOATS CHEESE, BABY PEAR & SMOKED BEETROOT WITH WALNUTS & HONEY DRESSING (GF)

PUMPKIN, SAGE & RICOTTA TORTELLONI, LEMON, PINE NUT & BASIL CREAM, ROQUETTE, SMOKED
TOMATO

(CAN ALSO SERVED AS A MAIN COURSE & VEGAN OPTION AVAILABLE)

MAIN COURSES

VEGAN MIXED BEAN RAGOUT WITH SET HERB & SWEETCORN POLENTA, VEGAN CHICKEN SCHNITZEL
VEGETABLE STRUDEL, POTATO CAKE, SEASONAL VEGETABLES, PORT SAUCE

VEGAN MOUSSAKA BAKED IN A RED PEPPER WITH WARM CAPONATA & BLACK OLIVE DRESSING (GF)

MISO GLAZED SHIMEJI MUSHROOM STEAK, GNOCCHI WITH VEGAN FETA, LEMON, GARLIC, PINE NUT
AND ROQUETTE PESTO

DESSERTS

VEGAN CHOCOLATE AND CHERRY PUDDING, CARAMEL SAUCE, VEGAN COCONUT ICE CREAM (GF)

MIXED BERRY PAVLOVA WITH BLUEBERRY & LAVENDER ICE CREAM (GF)

FRESH FRUIT SALAD WITH VEGAN VANILLA ICE CREAM (GF)

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