

GRILL GROUP DINING MENU APR-JUN 2025

2 Courses for £40 including Tea, Coffee and Mints to finish.

Or 3 Courses for £47 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

ASPARAGUS, PEA & MINT SOUP WITH HAM HOCK & PARSLEY DUMPLINGS (VEGAN & GF AVAILABLE)

PRESSED VENISON TERRINE WITH VENISON LIVER PATE, RED ONION CHUTNEY, BRIOCHE (GF AVAILABLE)

PORTLAND CRAB, SALMON & CREAM CHEESE RILLETTE, DILL MARINATED CUCUMBER,
GRILLED SOURDOUGH (GF AVAILABLE)

COURGETTE & RICOTTA TORTELLONI, WATERCRESS PESTO, ROQUETTE, RED PEPPER COULIS
(CAN ALSO SERVED AS A MAIN COURSE & VEGAN OPTION AVAILABLE)

SEARED MACKEREL FILLET WITH BEETROOT CARPACCIO, PICKLED SHALLOTS, BEETROOT COULIS (GF)

MAIN COURSES

LEMON CURED SEABASS, GARLIC & PARSLEY NEW POTATOES, STRAW VEGETABLES,
VERMOUTH VELOUTÉ (GF)

CHICKEN BALLOTINE FILLED WITH SPINACH, SUNDRIED TOMATO & CREAM CHEESE WRAPPED IN PARMA
HAM, CHICKEN & SWEETCORN CAKE, CRUSHED PEA & POTATO, VEGETABLE BUNDLES
AND TARRAGON JUS (GF AVAILABLE)

SHORT RIB OF BEEF, OX CHEEK BON BON, DAUPHINOISE POTATOES, HONEY-GLAZED ROOT
VEGETABLES, KALE & VSC PORT SAUCE (GF AVAILABLE)

BRAISED & PRESSED LEG OF LAMB, LAMB, MINT AND HAGGIS KOFTE, ASPARAGUS, ROAST CARROT,
CRUSHED PEA & POTATO, CLARET & PEPPERCORN SAUCE (GF AVAILABLE)

DESSERTS

CHOCOLATE BOMB WITH RUM & RAISIN ICE CREAM

APPLE & OAT CRUMBLE TART, VANILLA SAUCE WITH VANILLA ICE CREAM (VE)

TROPICAL FRUIT PAVLOVA WITH PASSION FRUIT, MANGO SORBET (VE/GF)

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

GROUP DINING MENU VEGETARIAN MENU

STARTERS

VEGAN ASPARAGUS, PEA & MINT SOUP (GF)

VEGAN CAULIFLOWER MANCHURIAN BALLS WITH SESAME SEEDS, KOREAN SPICY SAUCE,
COCONUT RIATA (GF)

VEGAN HASSELBACK SQUASH WITH HARISSA OIL, TAHINI, POMEGRANATE, ALMONDS & ZAAATAR (GF)

COURGETTE & RICOTTA TORTELLONI, WATERCRESS PESTO, ROQUETTE, RED PEPPER COULIS
(CAN ALSO SERVED AS A MAIN COURSE & VEGAN OPTION AVAILABLE)

MAIN COURSES

TEMPURA SMOKED TOFU WITH STIR FRIED VEGETABLES, PEANUT SAUCE & CHILLI DRESSING (GF)

VEGAN CHICKEN SCHNITZEL WITH MIXED BEAN RAGOUT, GARLIC & PARSLEY NEW POTATOES
(GF AVAILABLE)

POTATO PANCAKES WITH LENTIL & VEGETABLE DHAL, ONION BHAJI, CHUTNEY (GF)

DESSERTS

VEGAN CHOCOLATE BROWNIE WITH VEGAN VANILLA ICE CREAM (GF)

TROPICAL FRUIT PAVLOVA WITH PASSION FRUIT, MANGO SORBET (GF)

APPLE & OAT CRUMBLE TART, VANILLA SAUCE WITH VANILLA ICE CREAM (VEGAN AVAILABLE)

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

GF = Gluten Free