



GRILL &
WINE BAR

LUNCH MENU

TO START

- POACHED SALMON** - Compressed cucumber, saffron potato, boiled burford brown, soft herbs, avruga caviar
CREAM OF POTATO SOUP - Purple potato, pickled celery, celery cream, parsley oil, celery & parsley tops, spiced croutons
CRUMBED TANDOORI MARINATED HALOUMI STICKS - Mango compote, red onion salsa, tandoori oil

MAINS

- KENT LAMB BARNESLEY CHOP** - Marinated in rosemary greek yoghurt, served with mixed leaf & balsamic, honey roasted baby onions
SEASONAL VEGETABLE SALAD - Grilled bell peppers, courgettes, pesto marinated aubergine, pickled shallots, wild rice, brockley soft cheese, rocket, olive vinaigrette dressing
NORFOLK CORN-FED FREE RANGE CHICKEN BREAST - Grilled & served with tomato and mushroom 'hunter' ragout
GRILLED FILLET OF BRITISH SEA TROUT - Chermoula, little plum tomatoes & baby spinach ragout
HOMEMADE SEASONAL PIE OF THE WEEK - Served with local vegetables (Vegetarian option available)
BOYDS SAUSAGE & MASH - Cumberland sausage, creamy mash & rich jus
SCOTCH BLACK GOLD 4oz RUMP STEAK - Grilled tomato & crisp onions
IRISH MILLERS SIRLOIN 200GR - Plum tomato, crisp onions (£12.00 supplement)
IRISH BEEF RIB-EYE 200GR - Plum tomato, crisp onions (£12.00 Supplement)

All mains served with triple cooked chips or seasonal vegetables. Upgrade to parmesan chips £2.00.

ADDITIONAL SIDES £4.50 EACH

Triple cooked sweet potato wedges / Crushed squash, sage pesto, feta / Red lettuce, cherry tomatoes, bell pepper, beetroot, vinegar & oil / Mange tout & green beans with pickled shallots / Creamed potato with runny egg yolk, pecorino & crispy potato skins

DESSERT

- NEW YORK STYLE BAKED CHEESECAKE** - Warm blueberry compote, jersey milk & blueberry ripple ice cream
CHOCOLATE & CHERRY BROWNIE - Brandy butterscotch sauce, buttermilk sorbet
DULCE DE LECHE GNOCCHI - Served with calamansi ice cream

22.00 - 2 COURSES

25.00 - 3 COURSES