

# **Race Day Brunch**

## Served 10am - 1pm

£40 per person

# On Arrival

A glass of Champagne Teas & Coffees

# To Begin

A selection of toasted farmhouse style brioche & sourdough bread, accompanied with the Grill's cultured butter, homemade citrus marmalade & local honey from Bax Bees Farm. (v)

# The Mains

## **Steak Frites**

60z grilled rump steak, American fries, Café de Paris butter.

#### **Grilled Steak Burger**

Topped with fresh watercress, American fries.

## Coal Seared Steak Benedict

40z USDA Sirloin, toasted brioche, watercress, slow poached hen's eggs, Béarnaise.

#### Salmon Gravadlax Royale

6 hour cured & roasted salmon, toasted brioche, creamed spinach, slow poached hen's egg, Béarnaise.

## Coal Roasted Veggie Breakfast Patty (v)

Toasted brioche, creamed spinach, slow poached hen's egg, Béarnaise.

Can be made vegan on request.

#### Chicken Caesar Salad

(Made at your table)

Crisp cos hearts, Parmesan, anchovies, sourdough croutons & our original Caesar dressing.

(vg) vegan option (v) vegetarian option