

UPSTAIRS AT

THE GRILL

The Christmas Lunch Menu

Served Monday to Saturday 12 - 5pm.
Available from Tuesday 25th November - Christmas Eve.

Two Courses £34 Three Courses £39

The Starters

Rich French Onion Soup

Molten Cheddar cheese & sourdough croutons.

Twice Baked Cheese Soufflé (v)

Stilton mornay & a sweet red onion marmalade.

Whipped Chicken Liver Parfait

Toasted brioche, orange & fig chutney, pickled chicory.

Heritage Beetroot Tartare (v)

Pickled golden beets, confit egg yolk, Stilton cheese & spiced game chips.

The Mains

Roast Turkey Ballotine

Beef fat roasted potatoes, clotted cream leeks, Marmite glazed carrots
& parsnips, bacon glazed brussel sprouts, rich onion cream & red wine jus.

Steak Frites

8oz rump steak, Café de Paris butter served with skin-on fries.

Coal-Baked Cod Loin

Vodka tomato sauce, lemon herb crumb, served with skin-on fries.

Fire Kissed Cauliflower Steak (v)

Rich onion cream, mature Cheddar & a spiced tomato seasoning, served with skin-on fries.

The Desserts

Sticky Toffee Pudding (v)

Butterscotch sauce, vanilla bean ice cream.

Vanilla Crème Brulée (v)

Short cake biscuit.

The Grill's 'Ferrero Rocher' (v)

Chocolate & hazelnut parfait, crushed toffee waffle & hot cocoa sauce.

Cheese Plate for One

Seasonal cheese's expertly sourced by our Chefs.
Served with artisan biscuits, fig & orange chutney, candied walnuts.

(vg) vegan option (v) vegetarian option

Food Allergies: Please inform us if you have a food allergy or intolerance so that a manager can help you with your selection.
A discretionary 10% service will be added to your bill. All gratuities & services charges go to the team.