UPSTAIRS AT
THE GRILL

The Christmas Lunch Menu

Served Monday to Saturday 12 - 5pm.
Available from Monday 23rd November - Christmas Eve.

Two Courses £36 Three Courses £42

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.

Vine Tomato Tartare *(v)*
Smoked honey, goats curd, black olive & sour dough wafer.

The Mains

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

Steak Frites
8oz rump steak, Café de Paris butter served with seasoned American fries.

Manhattan Chowder
Daily catch fish, King red prawn, mussels, clams, shellfish sauce, saffron sauce & a Pernod cream.

Celeriac Steak 10oz *(vg)*
Celeriac purée, toasted sesame & hazelnut dressing.

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.

Selection of House-Churned Ice Creams
Please ask the Team for today's flavours.

(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.