

GRELLE

May & June Menu A £55

Add on arrival glass of fizz for £9 pp

STARTER

Warm sourdough, salted butter will be served in the middle of the table

Mushroom Tart (v)

King Oyster, Portobello, leeks, mushroom emulsion

Tuna Tartare

Radish, pickled ginger, chilli, wasabi, shiso, yuzu ponzu

Warm Chicken Croquettes (H)

Romesco sauce, candied Macadamia nuts

MAIN

Risotto (V)

Aged arborio rice, white & green asparagus, wild garlic, Parmesan

Pan-Seared Salmon

Cauliflower purée, purple sprouting broccoli, rainbow chard, Romanesco, vermouth velouté

Roast Chicken Breast

Charred baby leeks, morel mushrooms, confit tomatoes, potato puree, Chasseur sauce

Saddleback Pork Cutlet

Roasted sweetheart cabbage, braised fennel, mustard and sage crumb, toffee apple sauce

SIDES

French Fries

(VG) (504 Kcal)

£5.5

Truffle Fries

With Parmesan (945

Kcal)

Potato Purée (V)

(571 Kcal)

£6.5

Spring Greens (VG)

(133Kcal)

£6.5

Mixed salad, Dijon vinaigrette (VG) (126

Kcal)

£5.5

DESSERT

Ice creams | Sorbets (v/vg)

Selection of 3

Vanilla (73 Kcal), Chocolate (53 Kcal), Caramel (54 Kcal)

Raspberry (28 Kcal), Fig (76 Kcal), Lemon (35 Kcal)

Crème Brûlée (v)

Spiced orange, macerated berries, vanilla sable

Rum Baba

Yeast cake, lemon honey Chantilly, rum flambé

Tropical Vacherin (vg)

Mango and passion fruit vacherin, crème legere, coconut sorbet