

# GRELLE

## BANK HOLIDAY MENU

3 courses 50

Add bottomless bubbles for 29 per person

### STARTER

**Strawberry Gazpacho (vg)** (126 Kcal)

Cucumber granita, olives, capers

**Tuna Tartare** (191 Kcal)

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

**Melon Salad** (240 Kcal)

Iberico ham, Bleu de Bocage, Acai berry, basil sorbet

**Longhorn Beef Tartare** (606 Kcal)

Confit yolk, pickled shallot, Parmesan tuile

**Ham Hock Terrine** (916 Kcal)

Piccaililli, pineapple, sourdough

**Warm Chicken Croquettes (H)** (1019 Kcal)

Romesco sauce, candied Macadamia nuts

### MAIN

**Risotto (V)** (655 Kcal)

Aged arborio rice, white & green asparagus, wild garlic, Parmesan (vegan on request)

**Saddleback Pork Cutlet** (1218 Kcal)

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

**Pan-seared salmon** (274 Kcal)

Cauliflower purée, purple sprouting brocolli, rainbow chard, Romanesco, vermouthe velouté

**Sirloin** (1255 Kcal)

36-day dry aged 300g Sirloin steak, watercress, French fries, peppercorn sauce  
£15 Supplement

**Roast Chicken Breast** (485 Kcal)

Charred baby leeks, confit tomatoes, Chasseur sauce

**Fillet** (537 Kcal)

36-day dry aged 230g  
£20 Supplement

### SIDES

**French Fries (vg)**

(504 Kcal)  
£5.5

**Truffle Fries with Parmesan**

(765 Kcal)  
7.5

**Potato Purée (v)**

(571 Kcal)  
£6.5

**Spring Greens (vg)**

(133 Kcal)  
£6.5

**Mixed Leaf Salad, Dijon Vinaigrette (vg)**

(1246Kcal)  
£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)

**Mille - Feuille** (1018 Kcal)

Textures of chocolate, vanilla ice cream

**Crème Brûlée (v)** (832 Kcal)

Spiced orange, macerated berries, vanilla sable

**Tropical Vacherin (vg)** (798 Kcal)

Mango and passion fruit vacherin, crème legere, coconut sorbet

(VG) VEGAN | (V) VEGETARIAN

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.



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