

GRELLE

2 courses 33 | 3 courses 39

Saturday 12:00 to 16:00

Add bottomless bubbles for 29 per person

STARTER

Strawberry Gazpacho (vg) (126 Kcal)

Cucumber granita, olives, capers

Melon Salad (240 Kcal)

Bleu de Bocage, Acai berry, basil sorbet

Ham Hock Terrine (916 Kcal)

Piccaililli, pineapple, sourdough

Tuna Tartare (191 Kcal)

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

£5 Supplement

Longhorn Beef Tartare (606 Kcal)

Confit yolk, pickled shallot, Parmesan tuile

£5 Supplement

French Omelette (v) (462 Kcal)

24 month comte, mixed salad

MAIN

Risotto (V) (655 Kcal)

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

Pan-seared salmon (274 Kcal)

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

Roast Chicken Breast (485 Kcal)

Charred baby leeks, confit tomatoes, Chasseur sauce

Saddleback Pork Cutlet (1218 Kcal)

Roasted sweetheart cabbage, braised fennel, mustard and
sage crumb, toffee apple sauce
£5 Supplement

Sirloin (1255 Kcal)

36-day dry aged 300g Sirloin steak, watercress,
French fries, peppercorn sauce
£25 Supplement

French Toast (1248 Kcal)

Maple, pancetta, vanilla Chantilly, berries

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)

Crêpes (919 Kcal)

Lemon curd, hazelnut cremeux, macerated berries

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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