

# THE GRILL

HAM HOCK TERRINE  
Caramelised Apple Puree, Black Pudding

ARGYLL SMOKED SALMON  
Capers, Dill, Pickled Shallots

BUTTERNUT SQUASH & PUMPKIN SEED SOUP  
Toasted Sourdough

KING SCALLOP  
Spiced Carrot, Pork Bon Bon  
5 SUPPLEMENT

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CUMBRIAN TURKEY BREAST  
Parma Ham, Parsnip, Sage

KING PRAWN & COCONUT CURRY  
Fragrant Rice, Onion Bhaji, Raita

CONFIT POTATO & STILTON PITHIVIER  
Wild Mushroom, Garlic

225G FILLET STEAK  
14 SUPPLEMENT  
A Choice of Sauce  
Bearnaise / Peppercorn / Blue Cheese / Chimichurri / Garlic Butter  
3.5 SUPPLEMENT

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MINT BROWNIE  
Dulce De Leche Ice Cream, Hazelnut

VANILLA CHEESECAKE  
Braised Cherries, Cherry Sorbet

CHRISTMAS PUDDING  
Brandy Custard

CHEESEBOARD

Tenderstem Broccoli, Chilli & Garlic / Truffle & Parmesan Fries  
7

Fries / House Salad  
5

Dauphinoise / Glazed Cauliflower / Roast Potatoes / Pigs in Blankets  
12                      8.5                      6                      7

**65 PER PERSON**

*Please note, we cannot guarantee that our dishes are 'free from' allergens, due to the open plan nature of our preparation areas. Please advise us of any dietary requirements.*

*A discretionary service charge of 10% will be added to your bill & will be given to our Food & Beverage team. Inclusive of VAT at the prevailing rate. Thank you.*