

GRILL ROOM SET MENU

12:00PM
- 3:30PM

BENTLEY'S

4:30PM
- 6:30PM

STARTERS

Burrata (v)
*Puntarelle, Blood Orange,
Salted Almond*

Tartare of Irish
Hereford Prime Beef
Oyster Cream, Crispy Shallots +10 supp

Breaded Monkfish Cheeks
Portwood Asparagus, Rouille

Devilled Herring Milts
Wild Garlic Butter, Focaccia

MAINS

Crab Conchigliette
Biber Chilli, Lemon

Butter Poached Smoked Haddock
*Spiced Brown Crab Rice,
Burford Brown Egg +10 supp*

Potato Gnocchi (v)
Chargrilled White Asparagus, Morels

Spatchcock Anjou Poussin
Olive, Lemon, Kale

SIDES

*Hand Cut
Chunky Chips*
£6.90

*Creamed
Spinach*
£7.50

*Mashed
Potato*
£6.90

*Tenderstem
Broccoli*
£7.50

*Himalayan
Basmati Rice*
£6.50

DESSERT

Crème Caramel
Armagnac Soaked D'Agen Prunes

Sticky Toffee Pudding
Pecan & Pedro Ximénez

Moscatel Jelly
*Gariguette Strawberries,
Pouring Cream*

Colston Bassett Stilton
Oatcakes, Port Reduction +5 supp

TWO COURSES £35 / THREE COURSES £39

ADD A WINE PAIRING - £35 / £39

FOR FOOD ALLERGIES AND INTOLERANCES, PLEASE SPEAK TO YOUR SERVER.
A DISCRETIONARY 15% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. BREAD AND BUTTER £2.50pp.