



MERRY CHRISTMAS

THE
GRILL
ON THE
SQUARE

FESTIVE MENU

The Grill's French Onion Soup
gruyere gratin

Duck Liver Parfait
macarated figs, brioche (gfo)

Smoked Salmon & Prawn Cocktail
gem lettuce, lemon & Marie Rose sauce (gfo)
£2 supplement

Beef Carpaccio
wagyu croquettes, rocket & parmesan
£2 supplement

Crispy Goats Cheese
honey roasted beetroot, apple & pistachio (v) (n)



Roast Turkey
cranberry & apricot stuffing, roasted potatoes, confit carrot, honey parsnips,
tenderstem broccoli, pigs in blankets and gravy (gfo)

Beef Bourguignon
slow braised daube of beef with smoked bacon, baby onions,
creamy mashed potatoes & confit carrot

Scottish Salmon
pan roasted with lemon spinach, parsley potatoes and light lobster sauce (gf)

Butternut Squash
chestnut, sage and mushroom stuffing, garlic roast potatoes
confit carrot, roast parsnips, tenderstem broccoli (vg) (gf) (v)

Ribeye Steak 255g
dry aged well marbled Ribeye served with peppercorn sauce & French fries
£6 supplement

All mains garnished with potatoes and festive vegetables



Chocolate Orange Fondant
cinnamon Chantilly cream (v)

Apple & Blackberry Crumble
vanilla custard (v)

Sticky Toffee Pudding
ginger butterscotch sauce and vanilla ice cream (v)
Vegan option available on request

Classic Christmas Pudding
brandy sauce

Cheese Trolley
three cheeses from the trolley, quince, chutney and crackers
£5 supplement

(v) denotes vegetarian dishes (vg) denotes vegan dishes and suitable for vegetarians (gf) denotes gluten free dishes
(gfo) denotes a dish that we can adapt produce gluten free, you must let us know via a pre-order
(n) denotes contains nuts (s) denotes contains sesame seeds

If you have a food allergy or intolerance, prior to placing your order, please highlight this with us and we will guide you through our menu. We cannot guarantee the total absence of allergens in our dishes.

A discretionary optional service charge of 10% will be added to the bill

LUNCH - MONDAY - FRIDAY
TWO COURSES £28.95
THREE COURSES £34.95

DINNER from 3pm
THREE COURSES £39.95



MERRY CHRISTMAS

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FESTIVE VEGAN MENU

Minestrone
Tuscan soup served with our rosemary scented focaccia bread (v) (vg) (gfo)

Wild Mushroom Bruschetta
char-grilled focaccia, sauteed mushrooms, garlic & white wine (v) (vg)



Butternut Squash
chestnut, sage and mushroom stuffing, garlic roast potatoes,
confit carrot, roast parsnips, tenderstem broccoli (vg) (v) (gf)

Lentil & Nut Strudel
with garlic roast potatoes,
confit carrot, roast parsnips, tenderstem broccoli (vg) (v)

All mains garnished with potatoes and festive vegetables



Sticky Toffee Pudding
with caramel sauce and vegan vanilla ice cream (vg)

Chocolate Ganache Cake
with Italian Amarena cherries (vg) (n)

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