THE GRILL ON THE SQUARE

FESTIVE MENU

Complimentary arrival drink when dining until 09th December
Glass of Prosecco or Beer (Birra Moretti)
Exclude Thursdays-Sundays

The Grill's French Onion Soup
Gruyère gratin

Duck Liver Parfait
macerated figs, brioche (gfo)

Prawn & Avocado Cocktail
gem lettuce, lemon & Marie Rose sauce (gfo)
£3 supplement

Beef Carpaccio
wagyu croquettes, rocket & parmesan
£3 supplement

Heritage Beetroot Risotto
with crispy crottin goats cheese (v)
Vegan option available on request (vg)

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Roast Turkey
cranberry & apricot stuffing, roast potatoes, confit carrot,
honey parsnips and 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 (gf)

Scottish Salmon
pan-roasted, herb crushed potatoes, salmon caviar and chive sauce
with confit carrot, roast parsnip and tenderstem broccoli (gf)

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

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

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Ferrero Rocher Parfait
hazelnut praline, caramelised hazelnuts, vanilla crème (v) (n)

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 (gfo)

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 12-3pm
TWO COURSES £29.95
THREE COURSES £36.95

DINNER from 3pm
THREE COURSES £44.95

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SET THE FESTIVE MOOD

Pre-order from the options below to compliment your menu

SNACKS
For the table to share

Mixed Marinated Olives (vg) (gf)
£4.95

Freshly Baked Focaccia (vg)
£5.95

Sicilian Arancini, Mozzarella, Truffle & Gran Moravia (v)
£8.95

Wagyu Croquettes, Aged Parmesan (4)
£9.95

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DRINKS
On the table ready for your arrival

The Grill on the Square House Red Wine
£29

The Grill on the Square House White Wine
£29

The Grill on the Square House Rose Wine
£29

Prosecco
£38

Astoria Fashion Victim Italy
£40

Nyetimber Classic Cuvee England
£80

Bucket of Birra Moretti Beers (5)
£20

House Champagne
£65

Moët & Chandon, Perrier-Jouët, Veuve Clicquot, Laurent-Perrier and Vintage Champagnes also available on request