



MERRY CHRISTMAS

THE
GRILL
ON THE
SQUARE

FESTIVE MENU

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)



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)

Ribeye Steak 255g

dry aged well marbled Ribeye served with peppercorn sauce & French fries (gf)

£6 supplement



Chocolate Ganache Cake

with Italian cherries (v) (vg) (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

TWO COURSES £29.95

THREE COURSES £36.95

DINNER from 3pm

THREE COURSES £44.95

