

GRILL ROOM SET MENU

12:00PM
- 3:30PM

BENTLEY'S

4:30PM
- 6:30PM

STARTERS

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

Rooftop Smoked Salmon
Potato Blinis, Horseradish

Breaded Monkfish Cheeks
Portwood Asparagus, Rouille

Roast Lamb Sweetbread
Peas, Wild Garlic

MAINS

Crab Conchigliette
Biber Chilli, Lemon

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

Potato Gnocchi (v)
Chargrilled White Asparagus, Morels

Spatchcock Anjon Baby Chicken
Olive, Lemon, Kale

SIDES

*Hand Cut
Chunky Chips*
£6.50

*Creamed
Spinach*
£7.00

*Mashed
Potato*
£6.50

*Tenderstem
Broccoli*
£7.50

*Himalayan
Basmati Rice*
£6.00

DESSERT

Crème Caramel
Armagnac Soaked D'Agen Prunes

Sticky Toffee Pudding
Pecan & Pedro Ximénez

Moscato Jelly
*Gariguette Strawberries,
Pouring Cream*

Colston Bassett Stilton
Oatcakes, Port Reduction

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.