

GRILL ROOM SET MENU

12:00PM
- 3:30PM

BENTLEY'S

4:30PM
- 6:30PM

STARTERS

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

Roast Orkney Scallop
Morels, Peas, Wild Garlic

Breaded Monkfish Cheeks
Portwood Asparagus, Rouille

Tartare of Irish
Hereford Prime Beef
Oyster Cream, Crispy Shallots

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

Floating Island
Vanilla Custard, Candied Almonds

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.