

GRILL ROOM SET MENU

12:00PM
- 3:00PM

BENTLEY'S

4:30PM
- 6:30PM

STARTERS

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

Rooftop Smoked Salmon
Smoked Beetroot, Crème Fraîche, Dill

Salt Cod Ravioli
Prawn Butter, Jalapeño

Ham Hock Croquette
Wild Rocket, Burnt Apple Purée

MAINS

Crab Conchigliette
Biber Chilli, Lemon

Butter Poached Smoked Haddock
Leek, Egg Mimosa +£10.00

Potato Gnocchi (v)
Chargrilled White Asparagus, Morels

Ox Cheek & Smoked Eel
*Suet Pudding
Celeriac, Cabbage*

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

Moscatel Jelly
Winter Fruits, 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 £2.00 PP.