

THE ENGLISH GRILL

Starters and Salads

- Chicken Noodle Soup 9
- Soup of the Day 9
- Black Pudding Scotch Egg, Watercress 17
- Smoked Eel, Beetroot, Horseradish Cream 16
- Chicken Liver Parfait, Toasted Brioche 16
- Prawn and Crayfish Cocktail, Marie Rose Sauce 18
- Lobster “Arnold Bennett” 18
- Avocado Burrata Toast 16
- H. Forman’s ‘London Cure’ Smoked Salmon, Sliced at your Table, Served with Traditional Accompaniments 20
(add Morecambe Bay Shrimp 10)
- Classic Caesar 13 / 17
- Hunters 12
- McCarthy 20
- Seasonal Green Leaves 12

Our Dressings; Bea’s Favourite Vinaigrette, Green Goddess, Bouchard Finlayson Olive Oil and Balsamic, Caesar, Blue Cheese

Grills

- Kobe Beef Fillet 8oz 60
- Our Signature Aubrey Allen Tomahawk 20oz 65
- New York 28 Day Aged Strip Loin 12oz 32
- Rosemary and Garlic Barnsley Lamb Chop 16oz 30
- Josper Grilled Veal Cutlet 38
- Our Famous Mixed Grill 35
- Grilled Dover Sole 18oz, Chunky Tartare Sauce 40
- Sauces and Butters; Béarnaise, Hollandaise, Peppercorn, Madeira and Truffle, Café de Paris Butter, Blue Cheese Butter 4

Pies

- Monday Lamb and Potato 26
- Tuesday Pork and Apple 23
- Wednesday Shepherd’s 24
- Thursday Duck Cottage 26
- Friday Fisherman’s 24
- Saturday Steak and Ale 25
- Sunday Creamy Curry Chicken 23

Mains

- Chicken Pot Pie 22
- Citrus Grilled Chicken, Seasonal Vegetables 24
- Calves’ Liver, Onions, Crispy Bacon 24
- Billingsgate Market Fish of the Day, Market Price
- Poached Salmon, Jersey Royals, Hollandaise Sauce 22
- Baked Sweet Potato, Quinoa, Basil and Goat’s Cheese 18

Sides 6

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| Triple Cooked Chips | Sweet Potato Fries | Creamed Mash | Josper Grilled Baby Carrots |
| Duck Fat Potatoes | Gratin Potatoes | Creamed Spinach | Matchstick Fries |
| Creamed Onions | English Greens | Minted Petits Pois | Mushrooms in Season |

We kindly request that you are respectful of other guests when using your mobile phone and do not make conference calls or use Skype in the public areas.

The English Grill dress code is ‘smart casual’ and we respectfully ask guests dining with us to refrain from wearing sportswear, ripped jeans, flip-flops and non-tailored shorts.

We only use free range eggs and are committed to using sustainable fisheries for our fish supplies.

All our meat is hand selected by our butcher, Aubrey Allen, Royal Warrant holder to Her Majesty The Queen.

Our fish is locally sourced from Billingsgate market.

Prices include VAT at the current standard rate. A service charge of 12.5% will be added to your final bill.

If you are allergic to any ingredients, please inform your waiter who can provide you with a list of allergens contained within our dishes.

Find us on Instagram [#Englishgrill](#)

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