ENGLAND'S GRACE

Dinner

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Starters	
Salmorejo, chilled tomato soup, hard-boiled egg, almonds (v)	9
Endive salad, pear, Cashel Blue cheese, candied walnuts (v)	12
Burrata, herb gremolata, lemon dressing, brioche (v)	10
Pan seared scallops, roasted cauliflower, caper & raisin dressing	14
Salmon tartare, avocado, cured egg, ponzu gel	12
Sweet soy braised beef cheek, mango & cucumber salad	14
Lamb shoulder fritters, black mayonnaise, crispy greens	12
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Mains	
Spiced roasted aubergine, couscous, quinoa, sesame seeds,	
gem lettuce, crème fraîche & mint dressing (v)	18
Cauliflower steak, aubergine hummus, rose harissa, pomegranate (vg)	20
Rigatoni, morels, garlic & chervil sauce, pecorino (v)	22
Soy-marinated sea bass fillet, steamed pak choi, carrot slaw	26
Grilled whole lemon sole, caper & butter sauce, fennel, dill	32
Breaded chicken parm, cherry tomato sauce, basil	24
Spatchcock Norfolk quail, peanut sauce, pickled sweet cucumber	29
Salt marsh lamb cutlets, Roscoff onions, confit potatoes	30
Grace's beef burger, pickles, onion chutney, smoked apple cheddar	19
Add triple cooked chips	5
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Sides	
Seasonal greens, chilli & soy butter	6
Green beans, confit shallots, crispy breadcrumbs	6
Heritage tomatoes, feta, mint	7
New season potatoes, spring herbs	6
Truffled triple cooked chips	7.5

All our food is freshly prepared in our kitchen, so we are unable to guarantee any food item is totally allergen-free.

If you have any allergies please let us know before ordering.

A discretionary 13.5% service charge will be added to your bill.