

# THE ENGLISH GRILL

## Starters and Salads

Chicken Noodle Soup 9

Chef's Soup of the Day 9

Black Pudding Scotch Egg, Wild Mushroom & Truffle Ketchup 16

Orkney King Scallops, English Chorizo, Smoked Applewood Cheddar 20

Pan Fried Chicken Livers, Waldorf Salad 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, Traditional Accompaniments 20

Hunter Salad 12

Classic Caesar Salad 13 / 18

McCarthy Salad 20

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

## Grills

21 Day Dry Aged Black Angus Fillet 8oz 44

28 Day Dry Aged Strip Loin 10oz 34

Grass Fed Rib Eye on the Bone 14oz 40

Himalayan Salt Aged British T-Bone 20oz 48

Rosemary & Garlic Barnsley Lamb Chop 14oz 30

Our Famous Surf and Turf Mixed Grill 36

Grilled Dover Sole 18oz, Chunky Tartare Sauce 40

**Sauces and Butters;** Hollandaise, Béarnaise, Peppercorn, Madeira & Truffle, Café de Paris Butter, Blue Cheese Butter

**To Compliment;** Jospier Grilled Jumbo King Prawn 5, Pan Seared Foie Gras 6, Two Fried Egg 3, Vine Tomatoes & Field Mushroom 3

## Mains

Chicken Pot Pie 22

Slow Braised Lamb Shank Hot Pot 26

Calves' Liver, Crispy Bacon, Mash Potato, Onion Gravy 25

Wild Duck, Foie Gras, Truffle Sauce 32

Iberico Pork Chop, Caramelised Apples, Garlic Mash 36

Whole Cornish Plaice, Hollandaise Sauce 25

Billingsgate Market Fish of the Day, Market Price

Baked Sweet Potato, Quinoa, Basil, Goat's Cheese 20

Wild Mushroom Risotto 20

## Roasts (Served with Roast Potatoes unless otherwise stated)

Monday Roast Chicken,  
Stuffing, Chipolatas, Bread Sauce 22

Tuesday Leg of Cornish Lamb,  
Rosemary Jus, Mint Sauce 24

Wednesday Beef Wellington,  
Gratin Potatoes, Madeira & Truffle Jus 40

Thursday Black Treacle Glazed Gammon,  
Two Fried Eggs, Triple Cooked Chips 24

Friday Salmon en Croute,  
New Potatoes, Champagne Butter Sauce 26

Saturday Belly of Slow Roasted Pork,  
Crackling, Apple Sauce, Calvados Jus 24

Sunday Roast Rib of Beef,  
Yorkshire Pudding, Red Wine Jus 39

## Sides 6

Triple Cooked Chips

Matchstick Fries

New Potatoes

Gratin Potatoes

Beef Dripping Roast Potatoes

Creamed Mash Potato

Creamed Spinach

Cauliflower Cheese

Blue Cheese Croquettes

Seasonal Wild Mushrooms

Tenderstem Broccoli

Honey Roasted Root  
Vegetables

Garden Peas, Onion &  
Bacon

English Greens

Mixed Salad

All requests are treated with extra care, nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free. Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements or require information on ingredients used in our dishes.

It is the policy of The Rubens at the Palace to not knowingly use genetically modified ingredients.  
We are committed to using sustainable and ethical suppliers for all of our produce.

We kindly request that you are respectful of other guests when using your mobile phone and do not make conference calls or use video calls 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. Prices include VAT at the current standard rate. A service charge of 12.5% will be added to your final bill.

**Find us on Instagram #Englishgrill**

The English Grill, 39 Buckingham Palace Road, London SW1W 0PS, United Kingdom.