

Grill Room

Signature Menu

A selection of several of our most popular dishes that have been expertly put together for you to enjoy

Amuse Bouche

A tantalising pre-starter prepared by the Chef

Starters

Green Asparagus (V)

Arugula couscous, avocado, herb pesto, mint, black coral tuile

Braised Oxtail Ravioli

Cauliflower purée, sautéed spinach, oxtail jus

Oysters Beatrice Royale

Aged Cheddar Mornay, flamed Mozambican prawns, charred lime

Seafood Chowder

Salmon, kingklip, mussels, Pernod cream, potato, dill

Asian Fillet Steak

Chilli daikon, ponzu sauce, poached pear, tomato relish

This menu is subject to change without notice. Menu items may contain or have traces of nuts, nut oils or may have been made alongside other products containing nuts.

Sorbet

Seasonal Frozen Fruit

Main Course

Fillet Steak

Braised oxtail, bone marrow, butternut, young tomato and micro green salad

Caesar Salmon

Seared Norwegian Salmon, pepper ratatouille, crisp Parmesan, cos lettuce, garlic croutons

Duck Cottage Pie

Ground duck, tomato, brunoise vegetables, pommes purée, thyme and sage jus

Barnsley Lamb Chop

Minted pea and butter purée, butternut, young tomato and micro green salad

Parmesan Ravioli (V)

Truffle butter cream, shaved asparagus, watercress pesto

Dessert

Bea's Famous Baked Cheesecake

Stewed berry compote and Irish butter tuille

Bea's Rice Pudding

Jasmine rice, Madagascar vanilla, citrus peel, salted caramel sauce, sugar crusted nuts

(V) - Vegetarian

Items marked with a  denotes a favourite signature dish of Mrs T, our Founder and President.