

# THE ENGLISH GRILL

## Bouchard Finlayson Wine Dinner

*Pre-Dinner Drink & Canapés in The Leopard Bar & Palace Lounge*

### Starter

English Asparagus with Pheasant Eggs, Wild Garlic Mayonnaise  
*Paired with Blanc de Mer (Riesling Blend), 2017*

### Main

Cornish Hake with Jersey Royals, Peas  
*Paired with Sans Barrique, Unoaked Chardonnay, 2016*

Herb Crusted New Season Rump of Lamb with Gnocchi, Goat's Cheese, Curry Tomatoes, Basil  
*Paired with Galpin Peak, Pinot Noir, 2015*

### Dessert

Textures of Chocolate with Raspberries, Mint, Vanilla  
*Paired with Hannibal (Sangiovese, Nebbiolo, Pinot Noir), 2015*

### The English Grill Cheese Selection

Cornish Gouda, Lord of London, Isle of Wight Blue  
with Oat Crumbles, Quince  
*Paired with Galpin Peak, Pinot Noir, 2016 & Missionvale Chardonnay, 2015*

Coffee & Petits Fours

**£95 per person**

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.

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.

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