



THE ENGLISH GRILL

NEW YEAR'S EVE

5.30PM UNTIL 10.30PM

Starters

Chicken Noodle Soup 9

Chef's Soup of the Day 9

Avocado Burrata Toast, Heritage Tomatoes 16

Miso Glazed Aubergine, Grilled Halloumi, Ginger, Coriander Pesto 16

Ham Hock and Foie Gras Terrine, Piccalilli, Walnut and Raisin Bread 16

Crispy Lamb Belly, Nicoise Salad 16

H. Forman's 'London Cure' Smoked Salmon, Sliced at your Table 20

Orkney King Scallops, English Chorizo, Smoked Applewood Cheddar 21

Salads

Hunter Salad 12

Chicken & Bacon McCarthy Salad 20

Classic Caesar Salad 13 / 17

Treacle Cured Bacon 3, Grilled Chicken 5, Tiger Prawns 7

Intermediate

Champagne Sorbet

The English Grill Trolley

Available for Dinner, Please Speak to Your Waiter For Today's Roast

Grills

21 Day Dry-aged Angus Fillet 8oz 45

30 Day Rib Eye on the Bone 14oz 40

Wagyu Sirloin 10oz 42

Himalayan Salt Room Aged British T-Bone 20oz 48

Rosemary & Garlic Barnsley Lamb Chop 14oz 30

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

Grilled Dover Sole 18oz, Chunky Tartare Sauce 40

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

To Complement: Jumbo King Prawn 8, Fried Egg 2, Foie Gras 6, Treacle Cured Bacon 3,
Field Mushroom & Vine Tomatoes 3



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Mains

- The English Grill Truffle Butter Chicken Kiev 28
- Ibérico Pork Chop, Garlic Mash, Caramelised Apples 36
- Billingsgate Market Fish of the Day, Market Price
- Lobster Linguine, Autumn Truffles 38
- Curried Cauliflower Steak, Flaked Almonds, Coriander Vinaigrette 24
- Seasonal Plant Based Dish of the Day 22

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

To Complement: Jumbo King Prawn 8, Fried Egg 2, Foie Gras 6, Treacle Cured Bacon 3,
Field Mushroom & Vine Tomatoes 3

Sides 6

Triple Cooked Chips	French Fries	Sweet Potato Fries	Truffle Gratin	Parsley New Potatoes
Creamed Mash Potato Tender Stem Broccoli	Creamed Spinach	Cauliflower Cheese	Creamed Onions	Wild Mushrooms
	Lemon & Thyme Courgettes	Garden Peas, Onion & Bacon	Sweetcorn & English Chorizo	Mixed Salad

Dessert

- Baked Vanilla Cheesecake, Strawberry Compote 9
- Crème Brûlée 9
- Champagne & White Chocolate Mousse, Strawberry Eton Mess 9
- Banana and Chocolate Pudding , Peanut Butter Ice Cream, Salted Caramel 9
- Poached Peaches, Lemon Cream, Thyme Biscuits 9
- Flambéed at your Table 15
- Crêpes Suzette, Vanilla Ice Cream*
- Seasonal Fruits, Vanilla Ice Cream*
- Selection of British Artisan Cheeses, Accompaniments and Biscuits 14
- Cheese Pairing Experience 22

Includes Three Cheeses from our Selection, Accompaniments & Three Wines Paired by our Sommelier

Coffee & Petits Fours

We are committed to using sustainable and ethical suppliers for all of our produce. 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.

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

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