

OUR AWARD WINNING SIGNATURE GRILL MENU

Designed by Head Chef David Fodor, our menu features a combination of classic dishes and exciting flavours, using the finest locally sourced and seasonal produce.

Two Courses
£26.95
PER PERSON

Three Courses
£34.95
PER PERSON

TO START

Confit Duck Terrine

Cherry Puree, Pickled Shallot, Toasted Herb Ciabatta

Charred Asparagus

Poached Hens Egg, Truffle Hollandaise, Shaved Pecorino

Tian of Crab and Smoked Salmon

Spiced White Crab, Smoked Salmon,
Avocado Salsa, Lemon Crème Fraiche

TO FOLLOW

Seared Salmon

Marinated Salmon Loin, Brown Shrimps,
Lobster Bisque, Charred Corn, Oyster Mushroom

Chicken Supreme

Lemon Thyme Infused Chicken, Creamy Petit Pois,
Saffron Infused Parisienne Potato, Charred Baby Gem

Spring Vegetable Risotto

Baby Spinach, Crispy Pecorino

TO FINISH

Pineapple and Passion Fruit Pavlova

With Vanilla Crème Fraiche

Raspberry and White Chocolate Panna Cotta

With Raspberry Coulis, White Chocolate Shavings,
Freeze Dried Raspberry

Trio of Chocolate

Dark Chocolate Mousse, Caramel Chocolate Ganache,
Caramelised White Chocolate



ALWAYS INFORM US OF ANY ALLERGIES AND INTOLERANCES BEFORE PLACING YOUR ORDER
Please be aware, we cannot guarantee the total absence of Allergens. Following legal guidelines, detailed information on the 14 major Allergens is available on request, however, we are unable to provide information on other Allergens. A discretionary optional Service Charge of 12.5% will be added to your Bill.
Includes VAT | Vaping is not permitted.



THE GRILL
AT THE MANDOLAY