

THE BAPTIST

GRILL

LUNCH MENU

Galantine of duck, Cumberland sauce

Seaweed fregola, pepper jam, dried datterinis

Stuffed squid, black pudding, pork belly, pineapple jam, marjoram

Saffron fish pie, quail eggs, buttered Spring greens

Roast pork cutlet, caramelised turnips, dauphine potatoes

BBQ cauliflower with tamarind and harissa, imam biyaldi, watermelon and rose

Chocolate cremeaux, vanilla mousse, cherry sorbet

Roast pineapple, caramelised macadamias, coriander, coconut sorbet

Lincolnshire Poacher, date chutney, biscuits

Two Courses £25 / Three Courses £30

EXECUTIVE CHEF – TONY FLEMING

If you have a food allergy or intolerance, please speak to a member of our team before ordering.
All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.

STARTERS

Quail ravioli, smoked bone marrow, creamed cabbage,
mushroom ketchup 14

Spiced oxtail broth, chick peas, cauliflower, bhajis 10

Coronation crab salad, almond, mango, pickled lime 14

Aged Comte soufflé, green tomato relish 12

Porthilly oyster and scallop tartar, soy, sesame, yuzu curd 16

Foie gras torchon, trompette mushroom, cherry preserve 18

Rabbit tart, pickled carrots, prunes, bernaise sauce 12

Warm salad of octopus, green olive, watermelon, black garlic 16

MAIN COURSE

Herdwick lamb saddle, braised shoulder with miso,
aubergine puree, mint jelly 28

Truffle and liquorice glazed sweetbread, creamed polenta,
Seville mandarins, gremolata 22

Roast Cornish turbot, courgettes, braised cuttlefish, bitter lemon 26

BBQ cauliflower with tamarind and harissa, imam biyaldi,
watermelon and rose 16

Dover sole meuniere, morels, lemon and parsley POA

Poached chicken, spiced peanut crust, stewed peppers,
purple broccoli, bois bourdran sauce 22

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Cumbrian bavette, BBQ gems, pecorino, chimichurri 18

Cornish ribeye, cassis shallots, snail raviolis, bordelaise sauce 28

Iberico presa, trotters and artichokes, apricot ketchup 24

Skate, seafood barigoule, fennel 18

TROLLEY

Carvery trolley, daily selection

SIDE ORDERS

Crushed potatoes with oxtail 5 Pickled carrot salad 4

Artichoke casserole 5

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DESSERTS

Lime tart, dark chocolate sorbet 7

Blackcurrant and liquorice pain perdu, white chocolate crumb 8

Strawberry parfait, wild strawberries, basil sorbet 9

Peanut and caramel Opera, banana ice-cream 8

Blueberry and lemon verbena choux 7

Sorbet selection 7

Cheeseboard, date chutney, oat crackers, lavosh 12

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