

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
£28.95
PER PERSON

Three Courses
£37.50
PER PERSON

TO START

Confit Duck Bon Bons

Spiced Plum Purée, Spring Onion,
and Pickled Radish Salad

Wild Mushroom and Summer Truffle Arancini

Black Garlic Emulsion, Crispy Pecorino,
and Pickled Red Onion

Gin and Beetroot Cured Salmon

Beetroot Salsa, Fennel and Dill Salad

TO FOLLOW

Seared Sea Bass

Lobster Bisque, Charred Asparagus,
Garlic, and Saffron Parisienne Potatoes

Chicken Ballotine

Chorizo Stuffing, Sweetcorn Purée, Charred Baby Leek,
King Oyster Mushroom, Thyme Jus

Summer Vegetable Risotto

Crispy Pecorino and Baby Vegetables

TO FINISH

Coconut Panna Cotta

Pineapple Gel and Crispy Pineapple

Raspberry and White Chocolate Cheesecake

Freeze Dried Raspberries, Raspberry Coulis

Salted Caramel and Chocolate Tart

White Chocolate Mousse



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