

Grill Room

Signature Menu

A selection of several of our most popular Terrace dishes that have been expertly put together by our Executive Chef Kevin Joseph for you to enjoy

Amuse Bouche

A tantalising pre starter prepared by the Chef

Starters

Green Asparagus (V)

Arugula couscous, avocado, herb pesto, mint, black coral tuile

Country Style Duck Terrine

Rocket salad, cornichon, crusty bread, port macerated fruit

Seared Scallops

Nori dust, creamy polenta, roasted diced butternut, coral

Prawn Ravioli

Butter poached prawns, coconut curry cream, pineapple and chive salsa

Asian Sliced Fillet Steak

Chili daikon, ponzu sauce, poached pear, tomato relish

Sorbet

Seasonal Frozen Fruit

Main Course

Fillet Steak

Brayed egg yolks, confit thyme plum tomato and grilled brown mushroom, truffle fries

Caesar Salmon

Seared Norwegian salmon, pepper ratatouille, crisp parmesan, cos lettuce, garlic croutons

Grilled Chicken Supreme

Beluga lentils, chicken mousseline, exotic mushrooms, charcoal corn, mustard sauce, mustard pearls

Barnsley Lamb Chop

Minted butter, confit thyme plum tomato and grilled brown mushroom, mash potato

Parmesan Ravioli (V)

Truffle butter cream, shaved asparagus, watercress pesto

Dessert

Bea's Famous Baked Cheesecake

Stewed berry compote and Irish butter tuile

Black Forest Entremets

Rum macerated cherries, sacher torte, lavender jelly, feuilletine glaze