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grace

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£45 for 3 courses

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STARTERS

Smoked chicken & roast Cashew nut salad with bang bang dressing
Wild mushroom soup with Rosemary focaccia croutons
Feta and broad bean risotto with sun blazed tomatoes
Traditional smokes Salmon with wild roquette, lemon & a twist of cracked black pepper
Brie and red onion tartlet with dressed baby leaf salad

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MAIN COURSES

Prime Sirloin steak & half a lobster with garlic butter, chunky chips and mixed salad
Herb crusted rack of lamb with dauphinoise potatoes and creamed leeks
Applewood glazed natural smoked Haddock fillet with creamed potatoes, baby spinach
& roasted plum tomatoes
Breast of corn-fed chicken with crushed new potatoes, wild mushroom
& Tarragon sauce
Aubergine, beefsteak tomato and Mozzarella Gateaux with slow roasted tomato sauce

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DESSERTS

Chocolate & clotted cream cheesecake with Vanilla bean ice-cream & chocolate sauce
Sticky toffee pudding with Toffee sauce & Vanilla bean ice-cream
Eton Mess with fraise liquor
Traditional Spotted Dick with custard
Sicilian Lemon cheesecake with raspberry coulis

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Why not?

...add a palette cleansing sorbet after your starters for £4
...add a selection of British and Continental cheeses as an extra course for £6.50

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