

The Grill

'SMITHS' OF SMITHFIELD'

Great British Beef Week Tasting Menu

5 courses for 60, paired wines for 35, to be taken by the whole group

Snacks

Warm sourdough, whipped beef butter

Ox cheek arancini, red pepper mayo

Croustade of dry aged steak tartare, marmite hollandaise, toasted yeast

Beef consommé, smoked eel & bone marrow

NV Drappier Rosé de Saignée Brut, France

Starter

Scotch beef carpaccio, gem lettuce, parmesan, Caesar dressing

2022 Pinot Noir, Black Label Babich, Marlborough, New Zealand

Main

Hereford beef fillet, beef XO, morel mushroom, green peppercorn

2018 Merlot Ronan by Clinet, Bordeaux, France

Pudding

Mayan chocolate & beef dripping ganache, yoghurt & cocoa nib crisp

Tawny Port 10yrs Ferreira Dona Antonia

Petit Fours

Beef fat fudge

Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance. Please note that some of our dishes are cooked using an oil which is produced from a genetically modified product.