

CAXTON GRILL

LUNCH MENU

Monday- Friday 12noon-2.30pm

From our Josper grill

Steaks

8oz sirloin - £22

8oz Rib-eye - £26

Sauces - Béarnaise, blue cheese butter, peppercorn sauce or BBQ sauce
Add half a lobster with one of our steaks £15

St Ermin's Wagyu beef burger - £25
Pulled pork and cheese

Grilled poussin - £18
Marinated in St Ermin's roof garden herbs

Organic salmon fillet - £18
Scottish salmon

Ultimate Grills

£25 for one/ £45 for two

Meat- A variety of butchers favourite cuts
including beef, lamb & pork

Fish- A selection of fresh fish and shellfish
Both served with daily changing accompaniments

Don't fancy a Grill?

Fish & chips - £18
Mushy peas & tartare sauce

Pea & broad bean risotto £16
Buffalo mozzarella foam

Please ask for today's special!

Sides - £4.50

Smoked garlic mushrooms St Ermin's garden salad

Spinach, chilli & garlic New potatoes & herbs

Buttered French beans Buttered mashed potato

Fat chips St Ermin's tomatoes & basil

Baby gem, confit shallots & hazelnut salad

Wines of the month

Real Rubio, Rjoca (White) Spain

175ml £6 Bottle £20

Real Rubio, Rjoca (Red) Spain

175ml £6 Bottle £20

Starters

Burrata £8

Peach, pomegranate & pistachio

Josper grill squid £9

Avocado and smoked chilli jam

18 month cured ham £10

Cantalope melon & radishes

Borlotti bean soup £8

Crispy herb sponge & cherry tomato purée

Salads £12

Caesar

Cos lettuce, anchovies, egg, croutons,
Caesar dressing

Cobb

Egg, avocado, tomato, onion, blue cheese, bacon,
house dressing

Grain

Squash, bulgar wheat, spelt, pomegranate, herbs,
lemon dressing

Add: Chicken or grilled salmon or tiger prawns

+£5

Quick Lunch 2 courses £20 3 courses £25

Starters

Cuttlefish cooked in its ink with soft & crisp polenta

Quail, breast, leg & egg with hazlenuts & Romanesco

Heritage carrots in two ways with coffee shortbread

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Mains

Wrapped pork fillet with sweet mustard crust,
seasonal mushrooms & baby onions

Red mullet, celeriac purée, crispy kale, plankton & beetroot

Fried aubergine, confit cherry tomato, tomato crisps
& smoked cheese mousse

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Desserts

Lemon chiboust with tarragon
& blackberries

Apples from our garden with cinnamon doughnut

Milk chocolate créameux with espresso
& hazelnut ice cream

Prices include VAT. A discretionary 12.5% service charge will be applied to your bill, all of which goes to the team.

If you have any dietary requirements or are concerned about food allergies, e.g nuts, you are invited to ask one of our team members for assistance when selecting menu items