

CAXTON

GRILL

Wines of the month

Real Rubio, Rioja (White), Spain
175ml £6 Bottle £20

Spitting spider "Unoaked" Chardonnay, 2016,
South Australia
175ml £7 Bottle £25

Real Rubio, Rioja (Red), Spain
175ml £6 Bottle £20

Tibero Montepuciano D'abruzzo, 2014,
Cugnoli, Italy
175ml £7 Bottle £30

From our Josper

Our Josper grill is an indoor charcoal oven, cooking meats and fish at very high temperatures to help retain the moisture and the flavour.

Steaks

35-day dry-aged British beef
8oz fillet £35
8/10oz sirloin £22/£27
8/10oz rib-eye £26/£30

T-Bone steak for two £65

Sauces - Béarnaise, blue cheese butter, peppercorn 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

Slow cooked suckling pig £26
Shallots and anchovy

Fish

8oz organic Scottish salmon fillet £18
Native Scottish lobster - half £21 or whole £42
Sauces - Tomato salsa, hollandaise, garlic & parsley butter

Ultimate Grills

£25 for one/ £45 for two

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

Fish - A selection of fresh fish and shellfish

Both served with daily changing accompaniments

Sides and salads £4.50

Smoked garlic mushrooms
Spinach, chilli & garlic
Buttered French beans
Fat chips
New potatoes & herbs

Buttered mashed potato
St. Ermin's garden salad
St. Ermin's tomatoes with basil
Baby gem, confit shallots and hazelnut salad

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

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Our kitchen garden

We grow a selection of seasonal vegetables and herbs here at St Ermin's Hotel; these are picked daily to ensure the highest quality and flavour which is brought directly to your plate.

Starters

Burrata cheese £8
Peach, pomegranate & pistachio

18 month cured ham £10
Cantalope melon & radishes

Beef tartare £11
Summer truffles, quail egg yolk, capers and goats' curd

Swordfish carpaccio £11
Watermelon, lemon gel and almonds

Borlotti bean soup £8
Crispy herb sponge and cherry tomato purée

Josper grill squid £9
Avocado and smoked chilli jam

Warm vegetables from our garden £9
English brie infused with flowers from the garden

Mains

Sea bass £25
Courgette, seaweed, red prawns and green curry

John Dory £28
Confit potato, pickled mushrooms, wild asparagus and tomato

Lamb cannon & shoulder £23
Baby onions, roasted peppers, basil, garlic & lamb jus

Loin of rose veal £28
Spiced broad bean puree, sautéed girolle mushrooms and our tomatoes

Baby vegetables £19
Lentils, pesto and celeriac

Pea & Broad bean risotto £16
Buffalo mozzarella foam
Add grilled tiger prawns for £5

Desserts £8.50

Yuzu cheesecake
Chocolate sphere and limoncello sorbet

Apple
Crumble & mousse and brown bread ice cream

Pear & chocolate mousse
Vanilla cream and poached pear

Ricotta with citrus elements
Grapefruit segments, blood orange gel and mandarin sorbet

Cocktail desserts £9.50

Strawberry mojito
Lime and rum parfait, mint granita

Aperol spritz
Aperol jelly, orange and Prosecco

Cheeseboard £10/£15 to share

Selection of British & Continental cheeses
Chutney, apple and rye crispbreads

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