

# THE BAPTIST

GRILL

## STARTERS

Lindisfarne Oysters  
shallot vinegar, half dozen  
*£18*

Octopus Carpaccio  
datterini tomato, watermelon,  
sea herbs, green olive dressing  
*£14*

Foie Gras  
trompette mushroom, five spice,  
plum preserve  
*£18*

Roast Artichoke Soup  
truffle and Comté toast (v)  
*£12*

Broccoli agnolotti, roast almonds, pickled  
kohlrabi, preserved lemon (v)  
*£12*

Endives and Dandelion  
red wine pear, candied walnuts,  
Colston Basset Stilton (v)  
*£12*

Seared Scallops  
sweet onions, caramelised chicory,  
pink grapefruit  
*£16*

Coronation Crab Salad  
gem lettuce, mango, pickled lime  
*£14*

## MAIN COURSE

Cornish Cod  
soft dill crust, warm tartare sauce  
*£24*

Butternut Pithivier  
sage, parmesan, mustard fruits (v)  
*£20*

Spiced Best End of Herdwick Lamb  
braised carrots, yoghurt, mint dressing  
*£35*

Dover Sole  
preserved lemon, capers & parsley  
*POA*

Roast Chicken  
mushroom stuffing, sweet potato gnocchi, basil  
*£22*

Greek Salad *£5*

Steamed Spinach,  
raisins & pine nuts *£4*

## CHARCOAL GRILL

*Dry aged, grass fed Cumbrian beef:*

10oz Ribeye  
snails, garlic, bordelaise  
*£42*

8oz Bavette  
chilli beef, onions, chimichurri  
*£22*

English Veal T-bone  
rosemary, anchovy, lemon  
*£28*

40oz Mini Axe  
smoked bearnaise, bone marrow,  
barbequed cos lettuce  
*£95 (for two)*

## SIDE DISHES

Potato Purée,  
truffle & chive *£6*