1823 GRILL

Bottomless Bubble Brunch

Saturday & Sunday 12pm - 1:45pm or 2pm - 3:45pm

Enjoy Two Courses & Endless Bubbles of Choice

Nozecco £35 | Prosecco £45 | Cava £55 | Champagne £65

To Start

Vegan Mezza

Spiced beetroot & toasted seed salad, tempura asparagus, hummus, golden raisins, herb salad, flatbread

Korean Buffalo Chicken Tenders

Fermented chilli aioli, garlic bread

King Prawn Thermidor

Glazed in an herb & shellfish sauce bread to dip

Chicken Liver Parfait

Yorkshire pudding, Camden stout chutney

Linguini Puntanesca

Tomato, olive, aubergine, caper & herb ragout, mushrooms & pangrattato, grated hard cheese

Mains

Aged Grass Fed Sirloin Steak

6 oz sirloin Jersey hand cut chips, onion rings, peppercorn cream, rocket & parmesan salad

Upgrade to a 250g Ribeye +6.95 *OR Fillet 250g* +9.50

Dry Aged Steak Burger

100% steak, pink peppercorn hollandaise, bacon, brioche bun, gem leaves, shaved onion, beefsteak tomato & pickle, Jersey hand cut fries, herb slaw

Twice Baked Souffle Suisse

Glazed with a leek & gruyere cream sauce, Jersey hand cut fries, baby gem & green herb & miso yogurt dressing, furikake

Cod & King Prawn Thermidor

Baked Cod fillet & king prawns glazed with thermidor sauce, Jersey royals & French beans

Japanese Duck Salad

Confit duck, soy, sesame & yuzu citrus dressing, heritage tomatoes, baby gem, goma seaweed, pickled ginger, sushi rice ball

Extra Sides

Salted Skinny Fries 4.95
Chips 5.25
Buttered Organic Jersey Royals 5.50
Buttered French Beans 5.50
Green Salad herb & ladolemono dressing 5.50
Linguini Parmesan garlic & parsley 5.65

Tomato Salad shaved fennel, shallots, chives 5.75
Roast Heritage Carrots Café de Paris butter 5.85
Quinoa & Spiced Beetroot Salad 5.95
Buttered or Creamed Spinach 6.50
Cauliflower Cheese 6.50
Aspen Fries truffle mayo, parmesan 6.50

