

GRELLE

B I R M I N G H A M

Blackout Dinner

Chapter I

Hors d'oeuvre

Warm 24 months Comte Gougères, beetroot tartlets

Chapter II

Halibut

Mussel, cockles, sea vegetables, Ratte potatoes, fennel pollen

Chapter III

Bouef Fillet

36 days dry aged Cumbrian beef, pommes aligot, glazed carrots, broccolini, sauce bordelaise

Pre-Dessert

Champagne framboise

Dessert

Chocolate Fondant, espresso ice cream