

THE GRILL

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Where the **art of grilling** meets the **perfect pour**.

Savour a mouthwatering selection of expertly
grilled steaks, fresh seafood and indulgent sides,
all prepared using the finest ingredients.

BEFORE

SIP

MARGARITA

Casamigos Blanco,
Cointreau & Lime

£12

COSMOPOLITAN

Ketel One Citroen,
Cointreau & Cranberry

£12

CLOVER CLUB

Tanqueray Gin,
Raspberries & Lemon

£12

DAIQUIRI

Classic | Hemingway | Strawberry
Bacardi Carta Blanca,
Lime & Sugar

£12

NEGRONI

Tanqueray No. 10, Campari
& Antica Formula

£12

CRODINO SPRITZ

Non-Alcoholic
Crodino Aperitivo &
Lemonade

£9

SNACKS

ARANCINI

Wild Mushroom & Truffle

£7

CROQUETTES

Smoked Cheese & 'Nduja

£7

GORDAL OLIVES

£6

STARTERS

KING SCALLOP £18

Cauliflower Purée, Capers & Golden Raisins

STEAK TARTARE £17 | £32

Fillet, Egg Yolk, Dijon Mustard & Sourdough

PORK SALAD £12

Spiced Peanuts, Carrot, Cucumber & Coriander

ROAST CAULIFLOWER SOUP £8

Ricotta Dumplings & Sourdough

LINGUINE £11 | £17

Add Chicken | Add Prawns £5

Roast Chestnuts & Winter Mushrooms

MAINS

CORN-FED CHICKEN £27

Caramelised Onion, Wild Mushrooms & Chicken Jus

KING PRAWN CURRY £26

Fragrant Rice, Fish Pakora & Sweetcorn

SCOTTISH VENISON £30

Game Pie, Beetroot Purée, Carrot & Blackberry

GNOCCHI £20

Harissa Spiced Celeriac & Shallot Gel

FISH & CHIPS £19

Pea Purée

SIDES

GLAZED CAULIFLOWER £6

Soy, Ginger & Garlic

TENDERSTEM BROCCOLI £7

Smoked Applewood & Crispy Onions

CAESAR SALAD £6 | £11

Baby Gem, Croutons, Parmesan & Anchovies

ROCKET & PARMESAN £6 | £11

Balsamic

HOUSE CHOPPED SALAD £5 | £9

Cucumber, Carrot, Peppers, & Cherry Tomato

GARLIC MUSHROOMS £6

FRENCH FRIES | CHUNKY CHIPS £5

Add Truffle & Parmesan | Salt & Chilli £2

HALLOUMI FRIES £7

House Hot Sauce

HASH BROWNS £7

Mushroom Ketchup

BABY ROOT VEGETABLES £7

Honey Roasted

CREAMED POTATO £6

Add Truffle £2

CREAMED SPINACH £6

THE GRILL

Our steaks are **aged to perfection** and **grilled over hot coals** to bring out the natural flavours and tenderness of each cut.

FLAT IRON STEAK 220G

Donald Russell, UK

£25

CHATEAUBRIAND 500G

Donald Russel, UK

£75

RIB-EYE 340G

Donald Russell, UK

£34

PORK TOMAHAWK

Lancashire, UK

£28

FILLET 225G

Donald Russell, UK

£37

IBÉRICO PORK FILLET

Guijuelo, Spain

£40

T-BONE 600G

Donald Russell, UK

£70

MISO SALMON

Scotland, UK

£30

ADD TO THE CUT

GARLIC BUTTER KING PRAWNS

£7

'NDUJA MAC & CHEESE

£7

SALT & CHILLI SQUID

£9

ROASTED BONE MARROW

£7

CHARRED BABY GEM, CRISPY

£7

FRIED DUCK EGG

£4

BACON & RANCH DRESSING

SAUCES

BLUE CHEESE | PEPPERCORN | CHIMICHURRI

BÉARNAISE | BONE MARROW GRAVY | GARLIC BUTTER

£4

AFTER

NIGHTCAPS

OLD FASHIONED

Bulleit Bourbon | JW Black
Demerara & Angostura

£12

HIGHLAND SOUR

Glengoyne 12, Chambord,
Lemon & Sugar

£14

SIDECAR

Rémy Martin 1738, Metaxa,
Cointreau & Lemon

£14

THE SOUR

Amaretto | Bruichladdich | Pisco
Angostura, Aquafaba & Lemon

£12

GOLDEN APPLE

Non-Alcoholic
Tanqueray Sevilla 0%, Apple,
Caramel & Lime

£7

DESSERT

VANILLA CHEESECAKE

Gingerbread & Poached Pear

£7

BLACK FOREST BROWNIE

Chocolate Crumb & Salted Almond Ice Cream

£7

STICKY TOFFEE PUDDING

Vanilla Ice Cream & Butterscotch

£7

PETIT FOURS

Add Double Espresso

£4.5 | £9

AFFOGATO

Add Amaretto, Frangelico Or Baileys

£5 | £10

SUNDAY

2 Courses £35 | 3 Courses £40

Served 14:00 – 17:30

ROASTS

ROAST SIRLOIN OF BEEF

HALF ROAST CHICKEN

NUT ROAST

Served with Roast Potatoes, Yorkshire Pudding,
Cauliflower Cheese, Honey Roast Parsnips,
Buttered Greens, Carrot & Swede Mash.

CHATEAUBRIAND £40 Supplement

