

# 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

**£14**

### COSMOPOLITAN

Ketel One Citroen,  
Cointreau & Cranberry

**£14**

### CLOVER CLUB

Tanqueray Gin,  
Raspberries & Lemon

**£12**

### DAIQUIRI

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

**£13**

### NEGRONI

Tanqueray No. 10, Campari  
& Antica Formula

**£14**

### LA VIE EN ROSE

Non-Alcoholic  
Seedlip Spice, Pomegranate,  
Grenadine, Lemon & Rose

**£9**

## SNACKS

### GORDAL OLIVES

Rosemary & Garlic

**£5**

### PADRÓN PEPPERS

Honey, Sesame & Soy

**£8**

### ARANCINI

Sun-Dried Tomato, Feta & Pesto Aioli

**£9**

## STARTERS

### KING SCALLOP £18

Butternut, Miso & White Wine Sauce

### STEAK TARTARE £17 | £32

Fillet, Egg Yolk, Dijon Mustard & Sourdough

### PORK SALAD £12

Peanuts, Carrot, Cucumber & Coriander

### PRAWN & CRAB RAVIOLI £14 | £26

Bisque, Caviar & Almond

### BUTTERNUT SQUASH SOUP £9

Blue Cheese & Pumpkin Seeds

## MAINS

### CORN-FED CHICKEN £25

Confit Wing, Pumpkin & Apple

### KING PRAWN CURRY £26

Fragrant Rice, Fish Pakora & Sweetcorn

### VENISON £32

Black Pudding, Beetroot & Blackberry

### COD £26

Potato Fondant, Romesco & Tenderstem

### GNOCCHI £19

Wild Mushroom, Spinach & Parmesan

## SIDES

### GLAZED CAULIFLOWER £8.5

Soy, Ginger & Garlic

### TENDERSTEM BROCCOLI £7.5

Garlic, Chilli & Soy

### CAESAR SALAD £6 | £11

Baby Gem, Croutons, Parmesan & Anchovies

### BEETROOT SALAD £6 | £11

Goats Cheese, Spinach & Chilli

### HOUSE CHOPPED SALAD £5 | £9

Cucumber, Carrot, Peppers, & Cherry Tomato

### WILD MUSHROOMS £8

### FRENCH FRIES | CHUNKY CHIPS £6

Add Truffle & Parmesan | Salt & Pepper £2

### CREAMED KALE £8

Pancetta, Garlic & Chestnuts

### SWEETCORN TEMPURA £6

Chilli & Lime Salt

### ROCKET & PARMESAN £6 | £11

Balsamic

### CREAMED POTATO £6

Add Truffle £2

### CREAMED SPINACH £8

# THE GRILL

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

## RIB-EYE 340G

Donald Russell, UK

£38

## WAGYU FILLET 225G

Westholme, Australia

£85

## FILLET 225G

Donald Russell, UK

£40

## A5 WAGYU RIB-EYE 280G

Kagoshima, Japan

£150

## CHATEAUBRIAND 500G

Donald Russell, UK

£75

## PORK TOMAHAWK

Lancashire, UK

£28

## NEW YORK STRIP 340G

Prime Black Angus, USA

£75

## IBÉRICO PORK FILLET

Guijuelo, Spain

£40

## WAGYU RIB-EYE 280G

Westholme, Australia

£78

## MISO SALMON

Scotland, UK

£30

## ADD TO THE CUT

### ARGENTINIAN RED PRAWNS

£14

### MAC & CHEESE

£10

### SALT & PEPPER SQUID

£10

### GLAZED FOIE GRAS

£14

### ROASTED BONE MARROW

£8

### TEMPURA SOFT SHELL CRAB

£8

## SAUCES

BLUE CHEESE | PEPPERCORN | CHIMICHURRI

BÉARNAISE | BONE MARROW GRAVY | GARLIC BUTTER

£4

# AFTER

## NIGHTCAPS

### OLD FASHIONED

Bulleit Bourbon | JW Black  
Demerara & Angostura  
**£14**

### COCO BANANE

Frangelico, Baileys, Speculoos,  
Banana & Chocolate  
**£14**

### SIDECAR

Rémy Martin 1738, Metaxa,  
Cointreau & Lemon  
**£15**

### THE SOUR

Amaretto | Bruichladdich | Pisco  
Angostura, Aquafaba & Lemon  
**£14**

### THE BIG GREEN

Non-Alcoholic  
Elderflower, Fresh Basil, Apple & Lime  
**£9**

## DESSERT

### VANILLA CHEESECAKE

Gingerbread & Poached Pear  
**£7**

### STICKY TOFFEE PUDDING

Vanilla Ice Cream & Butterscotch  
**£7**

### CHOCOLATE & ORANGE

Mousse & Glazed Orange  
**£7**

### PETIT FOURS

Add Double Espresso  
**£6 | £10**

### AFFOGATO

Add Amaretto, Frangelico Or Baileys  
**£5 | £10**

# SUNDAY

2 Courses £35 | 3 Courses £40

Served 13:00 – 16:00

## 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.

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CHATEAUBRIAND    £40 Supplement

