

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

£13

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

£14

NOJITO

Non-Alcoholic
Mint, Lime & Sugar

£7

SNACKS

SMOKED MOZZARELLA ARANCINI

Basil Emulsion & Parmesan

£7

CRISPY OYSTER MUSHROOMS

Nuoc Cham

£7

HOUMOUS

Sourdough Cracker & Lemon Oil

£7

STARTERS

KING SCALLOP £18

Celeriac Puree & Saffron Dressing

STEAK TARTARE £17 | £32

Fillet, Egg Yolk, Dijon Mustard & Sourdough

PORK SALAD £12

Spiced Peanuts, Carrot, Cucumber & Coriander

RIGATONI £9 | £16

Beef Ragù & Parmesan

BUTTERNUT SQUASH SOUP £9

Pumpkin Seeds, Pesto & Paprika Oil

MAINS

CORN-FED CHICKEN KIEV £24

Green Beans & Pomme Purée

KING PRAWN CURRY £26

Fragrant Rice, Fish Pakora & Sweetcorn

CARNE ASADA £29

Flat Iron, Salsa Verde, Lime & Coriander

FISH & CHIPS £23

Mushy Peas

CELERIAC RISOTTO £17

Parsnip Crisp & Truffle

SIDES

GLAZED CAULIFLOWER £6

Soy, Ginger & Garlic

TENDERSTEM BROCCOLI £7

Garlic, Chilli & Soy

CAESAR SALAD £6 | £11

Baby Gem, Croutons, Parmesan & Anchovies

WALDORF SALAD £7

Walnut, Celery & Grapes

HOUSE CHOPPED SALAD £6 | £11

Cucumber, Carrot, Peppers, & Cherry Tomato

HONEY ROAST CARROTS £6

FRENCH FRIES | CHUNKY CHIPS £5

Add Truffle & Parmesan | Salt & Chilli £2

ROAST PARSNIPS £6

Caraway Seeds

CRISPY KALE £6

Pomegranate Seeds & Lardons

ROCKET & PARMESAN £6 | £11

Balsamic

CREAMED POTATO £5

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	T-BONE 600G Donald Russell, UK	£70
RIB-EYE 340G Donald Russell, UK	£35	CHATEAUBRIAND 500G Donald Russell, UK	£75
SIRLOIN STEAK 340G Donald Russell, UK	£34	PORK TOMAHAWK Lancashire, UK	£28
FILLET 225G Donald Russell, UK	£37	IBÉRICO PORK FILLET Guijuelo, Spain	£40
CÔTE DE BOEUF 450G Donald Russell, UK	£65	MISO SALMON Scotland, UK	£30

ADD TO THE CUT

GRILLED SCALLOPS	£17	ARGENTINIAN PRAWNS	£14
BRAISED BEEF MAC & CHEESE	£9	ROASTED BONE MARROW	£7
GARLIC MUSHROOMS	£6	FRIED DUCK EGG	£4

SAUCES

BLUE CHEESE | PEPPERCORN | CHIMICHURRI
BÉARNAISE | BONE MARROW GRAVY | GARLIC BUTTER

£4

AFTER

NIGHTCAPS

OLD FASHIONED

Bulleit Bourbon | JW Black
Demerara & Angostura
£14

CHOCOLATE OLD FASHIONED

Glengoyne 12, Chocolate, Vanilla
& Orange Bitters
£12

SIDECAR

Rémy Martin 1738, Metaxa,
Cointreau & Lemon
£13

THE SOUR

Amaretto | Bruichladdich | Pisco
Angostura, Aquafaba & Lemon
£13

ESPRESSO NO-TINI

Non-Alcoholic
Lyre's Dark Cane Syrup, Vanilla & Espresso
£8

DESSERT

VANILLA CHEESECAKE

Gingerbread & Poached Pear
£7

STICKY TOFFEE PUDDING

Vanilla Ice Cream & Butterscotch
£7

CHOCOLATE MOUSSE

Churros & Orange
£9

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 – 16:30

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

