

THE GRILL

THE GRILL

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

DAIQUIRI

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

£13

APEROL SPRITZ

Aperol, Prosecco
& Soda

£14

COSMOPOLITAN

Ciroc, Cointreau
& Cranberry

£14

NEGRONI

Tanqueray No. 10, Campari
& Punt e Mes

£14

DOUGLAS DC-3

Non-Alcoholic
Seedlip Grove, Lemon,
Hibiscus Cherry & Violette

£9

SNACKS

GORDAL OLIVES

Lemon, Garlic & Thyme

£6

SMOKED ALMONDS

Fire Roasted

£5

PADRÓN PEPPERS

Goats Cheese

£8

STARTERS

KING SCALLOP £18

Malt Vinegar, Pancetta & Bone Marrow Crumb

STEAK TARTARE £17 | £32

Fillet, Egg Yolk, Dijon Mustard & Sourdough

PORK SALAD £12

Spiced Peanuts, Carrot, Cucumber & Coriander

KING PRAWN RAVIOLI £14 | £25

Lemon & Caper Butter Sauce

BUTTERNUT SQUASH SOUP £9

Blue Cheese & Pumpkin Seeds

MAINS

CORN-FED CHICKEN £24

Garlic Pomme Purée, Potato Pavé & Chorizo

KING PRAWN CURRY £26

Fragrant Rice, Fish Pakora & Sweetcorn

VENISON £28

Roasted Artichoke, Blackberries & Jus

GRILLED HALIBUT £26

Romesco, Nasturtium & Cauliflower

WILD MUSHROOM RIGATONI £20

Black Truffle, Parmesan & Cream Sauce

SIDES

GLAZED CAULIFLOWER £8

Soy, Ginger & Garlic

TENDERSTEM BROCCOLI £7

Garlic, Chilli & Soy

CAESAR SALAD £6 | £11

Baby Gem, Croutons, Parmesan & Anchovies

ROASTED BEETROOT SALAD £6 | £11

Goats Cheese & Pine Nuts

HOUSE CHOPPED SALAD £5 | £9

Cucumber, Carrot, Peppers, & Cherry Tomato

MIXED GREENS & HERB BUTTER £7

FRENCH FRIES | CHUNKY CHIPS £6

Add Truffle & Parmesan | Salt & Pepper £2

ROASTED ROOT VEGETABLE £7

Honey & Chives

HASSELBACK POTATOES £8

Curried Aioli & Crispy Onions

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.

FLAT IRON STEAK 220G

Donald Russell, UK

£25

WAGYU FILLET 225G

Westholme, Australia

£85

RIB-EYE 340G

Donald Russell, UK

£38

PORK TOMAHAWK

Lancashire, UK

£28

FILLET 225G

Donald Russell, UK

£40

IBÉRICO PORK FILLET

Guijuelo, Spain

£40

CHATEAUBRIAND 500G

Donald Russell, UK

£75

MISO SALMON

Scotland, UK

£30

ADD TO THE CUT

GARLIC BUTTER KING PRAWNS

£8

YORKSHIRE MAC & CHEESE

£10

SALT & PEPPER SQUID

£8

WILD MUSHROOMS

£7

ROASTED BONE MARROW

£6

ONION RINGS

£5

SAUCES

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

£4

AFTER

NIGHTCAPS

OLD FASHIONED

Non-Alcoholic
Seedlip Spice, Grapefruit,
Gochujang & Soda
£9

YOU'RE MY KINDER DRINK

Frangelico, Caramel, Cream &
White Chocolate Syrup
£14

CHERI CHERI LADY

Non-Alcoholic
Seedlip Garden, Cherry,
Vermouth, Pineapple & Lemon
£9

BANOFFE PIE OLD FASHIONED

Banana Rum, Glengoyne 12, Toffee Nut,
Creme De Banana & Chocolate Bitters
£14

CHOCOLATE ORANGE ESPRESSO MARTINI

Grey Goose Orange, Cointreau,
Coffee & Mozart Gold
£14

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.

CHATEAUBRIAND £40 Supplement

