

# 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, Cointreau & Lime

**£14**

### DAIQUIRI

Classic | Hemingway | Strawberry

Bacardi Carta Blanca,

Lime & Sugar

**£14**

### CLOVER CLUB

Tanqueray Gin, Raspberries & Lemon

**£14**

### COSMOPOLITAN

Ketel One Citroen,  
Cointreau & Cranberry

**£14**

### NEGRONI

Tanqueray No. 10 & Campari

**£14**

### LA VIE EN ROSE

Non-Alcoholic

Seedlip Spice, Pomegranate,

Grenadine, Lemon & Rose

**£9**

## CAVIAR

### EXMOOR CORNISH SALTED

Siberian Sturgeon 30g

**£100**

### EXMOOR IMPERIAL OSCIETRA

Russian Sturgeon 30g

**£100**

### EXMOOR IMPERIAL BELUGA

Beluga Sturgeon 30g

**£200**

Please note, we cannot guarantee that our dishes are 'free from' allergens, due to the open plan nature of our preparation areas. Please advise us of any dietary requirements.  
A discretionary service charge of 12.5% will be added to your bill & will be given to our Food & Beverage team. Inclusive of VAT at the prevailing rate. Thank you.

## STARTERS

### KING SCALLOP £18

Butternut, Miso & White Wine Sauce

### FRITTO MISTO £12

Lemon & Garlic Aioli

### PORK SALAD £11

Spiced Peanuts, Carrot, Cucumber & Coriander

### OX CHEEK RAVIOLI £14 | £25

Truffle & Parmesan

### PEA & LEEK SOUP £10

Asparagus, Pea & Sourdough

## MAINS

### CORN-FED CHICKEN £26

Hen of the Woods, Carrot & Onion

### KING PRAWN CURRY £26

Fragrant Rice, Onion Bhaji & Raita

### LAMB RUMP £30

Sweetbread, Asparagus & Pea

### HALIBUT £32

Crab, Brown Shrimp, Capers & Shallots

### GNOCCHI £19

Wild Mushroom, Spinach & Balsamic

## SIDES

### GLAZED CAULIFLOWER £8.5

Soy, Ginger & Garlic

### TENDERSTEM BROCCOLI £7.5

Garlic, Chilli & Soy

### CAESAR SALAD £5 | £9

Baby Gem, Croutons, Parmesan & Anchovies

### ROCKET & PARMESAN £6 | £11

Balsamic

### CAPRESE SALAD £6 | £11

Basil & Balsamic | Add Prosciutto £4

### CREAMED WILD MUSHROOMS £8

### FRENCH FRIES | CHUNKY CHIPS £6

Add Truffle & Parmesan | Salt & Pepper £2

### PETITS POIS À LA FRANÇAISE £6

Pancetta, Silverskin Onions & Baby Gem

### GLAZED CHANTENAY CARROTS £6

Miso & Chives

### HOUSE CHOPPED SALAD £5 | £9

Cucumber, Carrot, Peppers, & Cherry Tomato

### 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 RIB EYE 280G

Westholme, Australia

£78

## FILLET 225G

Donald Russell, UK

£40

## WAGYU FILLET 225G

Westholme, Australia

£85

## NEW YORK STRIP 340G

Prime Black Angus, USA

£75

## A5 WAGYU RIB EYE 280G

Kagoshima, Japan

£150

## CHATEAUBRIAND 500G

Donald Russell, UK

£75

## SECRETO IBÉRICO PORK 350G

Extremadura, Spain

£36

## VEAL CUTLET 400G

Casa Vercelli, Italy

£50

## BONE IN MONKFISH TAIL 500G

Shetland, Scotland

£35

## ADD TO THE CUT

### ARGENTINIAN RED PRAWNS

£16

### SHORTRIB MAC & CHEESE

£14

### SALT & PEPPER SQUID

£12

### GLAZED FOIE GRAS

£16

### 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**

### SIDECAR

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

### COCO BANANE

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

### THE SOUR

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

### THE BIG GREEN

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

## DESSERT

### VANILLA CHEESECAKE

Strawberry & Hazelnut  
**£7**

### LEMON POSSET

Raspberry Sorbet & Meringue  
**£7**

### STICKY TOFFEE PUDDING

Vanilla Ice Cream & Butterscotch  
**£7**

### PETIT FOURS

Add Double Espresso  
**£6 | £10**

### AFFOGATO

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

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# 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