

THE GRILL

SAMPLE MENU

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

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

CAVIAR

EXMOOR CORNISH SALTED

Siberian Sturgeon 30g

£100

EXMOOR IMPERIAL OSCIETRA

Russian Sturgeon 30g

£100

EXMOOR IMPERIAL BELUGA

Beluga Sturgeon 30g

£200

STARTERS

KING SCALLOP £18

Butternut, Carrot & Caviar

STEAK TARTARE £17 | £32

Fillet, Egg Yolk, Dijon Mustard & Sourdough

PORK SALAD £12

Spiced Peanuts, Carrot, Cucumber & Coriander

LOBSTER RAVIOLI £15 | £28

Bisque & Parmesan

BUTTERNUT SQUASH SOUP £9

Confit Garlic, Shallot & Pumpkin Seeds

MAINS

CORN-FED CHICKEN £26

Wild Mushrooms & Balsamic Onion

KING PRAWN CURRY £26

Fragrant Rice, Fish Pakora & Sweetcorn

VENISON LOIN £32

Red Cabbage, Parsnip & Cassis

LEMON SOLE £29

Chorizo, Capers & Shallots

GNOCCHI £19

Blue Cheese, Mushrooms & Almonds

SIDES

GLAZED CAULIFLOWER £8.5

Soy, Ginger & Garlic

TENDERSTEM BROCCOLI £7.5

Garlic, Chilli & Soy

CAESAR SALAD £6 | £11

Baby Gem, Croutons, Parmesan & Anchovies

WILD MUSHROOMS £8

Almonds & Miso

HOUSE CHOPPED SALAD £5 | £9

Cucumber, Carrot, Peppers, & Cherry Tomato

LEEK & GRUYÈRE GRATIN £8

FRENCH FRIES | CHUNKY CHIPS £6

Add Truffle & Parmesan | Salt & Pepper £2

BEAN CASSOULET £6

Basil, Lemon & Confit Garlic

GLAZED CHANTENAY CARROTS £6

Honey & Molasses

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

£39

WAGYU FILLET 225G

Westholme, Australia

£85

FILLET 225G

Donald Russell, UK

£41

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

£16

SHORT RIB 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

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.

CHATEAUBRIAND £40 Supplement