

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

GNOCHI

£19

Blue Cheese, Mushrooms & Almonds

SIDES

GLAZED CAULIFLOWER

£8.5

Soy, Ginger & Garlic

FRENCH FRIES | CHUNKY CHIPS

£6

Add Truffle & Parmesan | Salt & Pepper £2

TENDERSTEM BROCCOLI

£7.5

Garlic, Chilli & Soy

BEAN CASSOULET

£6

Basil, Lemon & Confit Garlic

CAESAR SALAD

£6 | £11

Baby Gem, Croutons, Parmesan & Anchovies

GLAZED CHANTENAY CARROTS

£6

Honey & Molasses

WILD MUSHROOMS

£8

Almonds & Miso

ROCKET & PARMESAN

£6 | £11

Balsamic

HOUSE CHOPPED SALAD

£5 | £9

Cucumber, Carrot, Peppers, & Cherry Tomato

CREAMED POTATO

£6

Add Truffle £2

LEEK & GRUYÈRE GRATIN

£8

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

£85

Westholme, Australia

FILLET 225G

Donald Russell, UK

£41

A5 WAGYU RIB-EYE 280G

£150

Kagoshima, Japan

CHATEAUBRIAND 500G

Donald Russell, UK

£75

PORK TOMAHAWK

£28

Lancashire, UK

NEW YORK STRIP 340G

Prime Black Angus, USA

£75

IBÉRICO PORK FILLET

£40

Guijuelo, Spain

WAGYU RIB-EYE 280G

Westholme, Australia

£78

MISO SALMON

£30

Scotland, UK

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