

UPSTAIRS
AT THE
GRILL 

The Starters

CLAM CHOWDER - £6.00
Crispy cod cheeks

FILLET STEAK TARTAR - £7.50
Traditional garnish, croutes

THE CLASSIC CAESAR SALAD - £6.50

**CROPWELL BISHOP
BLUE CHEESE SOUFFLÉ - £5.95**
Red onion marmalade

SMOOTH CHICKEN LIVER PARFAIT - £6.95
Toasted brioche, crispy chicken skin & truffle butter

SEARED SMOKED SALMON £8.50
Roasted & pickled fennel, dill crème fraîche

SCALLOP WALDORF - £12.95
Pan fried scallops, honeyed walnuts, apple purée & pickled celery

CHAR GRILLED TIGER PRAWNS - £9.50
Roasted garlic butter & sour dough bread

THE GRILL'S CARPACCIO

Our variations on the traditional.

BEEF CARPACCIO - £8.00
Wild rocket, sweet tomato & Gran Moravia cheese

ROAST BEETROOT - £7.00
Spiced orange, goats cheese, candied walnuts

The Mains

BUTTER ROASTED BRILL FILLET - £15.95
Purple pickled potato, pea broth & crispy king prawn

RUMP OF NEW SEASON LAMB - £16.95
Haggis & aubergine terrine, tempura courgette & red pepper jam

POPCORN CHICKEN - £14.95
Roast breast of chicken, crispy chorizo & chicken sausage,
charred corn & bacon popcorn

VEGETABLE WELLINGTON - £10.50
Roasted honey heirloom carrots,
creamy puy lentils, crispy shallot rings

**WHOLE 1¹/₂LB
CANADIAN LOBSTER - £38.50**
American fries & your choice of Café de Paris or thermidor sauce

The Steaks

FILLET ON THE BONE - £29.95

Tender fillet with the additional flavour from being cooked on the bone.

DELMONICO (RIB EYE) - £18.50 (8 oz) / £24.95 (12 oz)

Small grains of fat (marbling) give this cut its full flavour & increased moisture.

FILLET - £24.95 (8 oz)

Popular because of its tenderness but subtle in flavour.

RUMP - £16.50 (8 oz)

The least tender but most under-rated of the prime cuts of beef. Full flavoured.

BONE-IN RIB EYE - £28.95 (24 oz)

Similar in shape & size to that of a small tennis racket!

CHATEAUBRIAND - £30.00 (10 oz for one) / £58.50 (20 oz for two)

Carved by our chef & served with traditional Béarnaise sauce.

From the head of the fillet, the best combination of tenderness & flavour.

ABERDEEN ANGUS SELECTION ON THE BONE

Our chefs have worked closely with a certified Angus Association Approved farm that produces only the finest, selectively bred cattle. The grass fed Aberdeen Angus are dry aged in a dedicated temperature controlled, de-humidified fridge for a minimum of 31 days.

(Our team will tell you how many days today's steaks have been aged for.)

WING RIB ON THE BONE - £26.50 (16 oz) / £38.50 (24 oz)

SIRLOIN ON THE BONE - £28.50 (16 oz) / £38.50 (24 oz)

T- BONE - £31.50 (16 oz) / £41.50 (24 oz)

PORTERHOUSE - £32.50 (16 oz) / £42.50 (24 oz)

USDA SPECIAL BUTCHER CUTS BOARD £55 FOR TWO PEOPLE

These 4 USDA approved cuts are sourced from Greeley, Colorado where the cattle are grain fed for a minimum of 100 days. The cuts are then aged for 20 days on the bone before being wet aged for a further 30 days to give a sweeter & more buttery aftertaste than our British equivalent.

FLAT IRON

Also known as butler steak, this is cut with the grain from the shoulder of the animal.

BALL TIP

This steak is found at the bottom of the beef sirloin butt.

DENVER STEAK

A juicy, versatile cut from the tender muscle located in the chuck roll.

TRI-TIP STEAK

Also known as a beef triangle, this is a popular steak in central & southern California.

**TO SHARE SERVED WITH TRIPLE COOKED CHIPS,
BÉARNAISE SAUCE & TRADITIONAL STEAK GARNISH.**

The Sides

Triple Cooked Beef Dripping Chips - £3.95

Triple Cooked Beef Dripping Chips - £4.95

With truffle & Gran Movaria Cheese

Dauphinoise Potato - £3.75

American Fries - £3.25

Beer Battered Onion Rings - £3.00

Cauliflower Cheese & Bacon - £3.25

Creamed Spinach - £3.50

Minted Garden Peas - £3.25

Garlic & Thyme Carrots - £3.50

Tenderstem Broccoli - £3.75

Blue cheese hollandaise

Mixed Salad - £3.25

Rocket & Parmesan - £3.25

Iceberg Wedge - £3.25

Blue cheese dressing

The Little Extras

'Popcorn' Haggis Fritters - £4.50

Garlic Tiger Prawn Skewer - £5.00

Pan Fried Double Yolker Egg - £2.50

Roasted Bone Marrow - £2.00

Half a Canadian Lobster - £19.00

Garlic butter

Lobster Mac 'n' Cheese - £7.95

Sticky Beef Mac 'n' Cheese - £5.95

The Sauces

Traditional Béarnaise - £3.00

Peppercorn - £2.00

Cropwell Bishop Blue Cheese - £2.00

Creamed Garlic & Herb - £2.00

Diane - £2.00

Red Wine - £2.00

The Butters

Café de Paris Butter - £1.50

Roast Garlic & Herb Butter - £1.50

Smoked Truffle Butter - £1.50