

UPSTAIRS
AT THE
GRILL

The Starters

CLASSIC FRENCH ONION SOUP - £5.50
Crabtree cheese crust

FILLET STEAK TARTARE - £7.50
Traditional garnish, croutes

THE CLASSIC CAESAR SALAD - £6.50
Baby gem, home cured bacon, anchovies, poached quail egg

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

**THE GRILL'S
ARNOLD BENNETT OMELETTE - £6.95**
Smoked haddock, mini soldiers, quail egg, hollandaise

**HAND PICKED DEVONSHIRE
CRAB COCKTAIL - £8.50**
Avocado crème fraiche, truffle wafers, apple blossom

PAN-FRIED WILD CAUGHT SCALLOPS - £12.50
Sticky beef rib, roasted butternut squash cream, bone marrow fritter

CHARGRILLED TIGER PRAWNS - £9.50
Roasted garlic butter, chargrilled sour dough bread

THE GRILL'S CARPACCIO

Our variations on the traditional.

WHISKEY CURED BEEF - £8.00
Rocket, Gran Moravia, olive oil, charred croutes

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

The Mains

PAN FRIED SOLE - £24.50
Served on the bone, simply grilled with lemon

With hollandaise - £26.50
With Mostyn Bay shrimp & nut brown butter - £28.50

RUMP OF LAMB - £15.95
Potato & lamb belly terrine, baby vegetables

**ROASTED FREE RANGE
CHICKEN BREAST - £14.95**
Coronation chicken 'pot pie', home cured bacon

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

**WHOLE ½LB
CANADIAN LOBSTER - £35.00**
American fries & your choice of Café de Paris,
garlic & herb 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 and increased moisture.

PORTERHOUSE (T-BONE) - £25.95 (16 oz)

Good flavour from being cooked on the bone. The larger side is sirloin, the smaller fillet.

USDA 'GRAIN FED' RIB EYE - £25.95 (285g)

A more buttery and sweeter after taste than our British equivalent.

FILLET - £23.95 (8 oz)

Popular because of its tenderness, however, subtle in flavour.

RUMP - £16.50 (8 oz)

The least tender but most underrated of the prime cuts of beef. Full flavoured.

SIRLOIN - £17.95 (8 oz) / £23.95 (12 oz)

Great combination of fat & full flavoured meat. A good all round steak.

BONE-IN RIB EYE - £28.95 (24 oz)

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

CHATEAUBRIAND - £30.00 (10 oz for one) / £57.50 (20 oz for two)

Carved by our chef and served with traditional Béarnaise sauce.

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

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 - £1.50

Roast Garlic & Herb Butter - £1.50

Smoked Truffle Butter - £1.50

The Sides

Triple Cooked Beef Dripping Chips - £3.95

Triple Cooked Beef Dripping Chips - £4.95

With truffle & Gran Movaria

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 - £17.00

Garlic butter

Lobster Mac 'n' Cheese - £6.95

Sticky Beef Mac 'n' Cheese - £5.95