

To Begin

Homemade Cheese Scone 1.5pp
With Marmite butter.

Half Dozen or Dozen Fresh Oysters 18.5 / 36
Served over ice with Tabasco & sweet shallot vinegar.

The Starters

Rich French Onion Soup 7.5
Cheddar Gorge 'cave-aged' cheese & sourdough croutons.

Twice Baked Cheese Soufflé (v) 8.5
Long Clawson Stilton mornay & a sweet red onion marmalade.

Smoked Pork & Ham Hock Terrine 9.5
'Mother-in-Law egg', pickled heritage carrots in tumeric & spices.

Trio of Oysters 10.95
Finished with a selection of homemade vinaigrettes.

The Original Caesar Salad (Made at your table) 8
Crisp cos hearts, shaved Parmesan, marinated anchovies, crunchy sourdough croutons & our original Caesar dressing.

Seared Yellowfin Tuna Carpaccio 11.5
Black olive tapenade crisps, salad of pickled watermelon & cucumber in a refreshing citronette dressing.

The Grill's King Prawn Cocktail 13.95
Charred Argentinian red prawns, crevettes, baby shrimps & a Bloody Mary aioli.

The Mains

Grilled Six Hour Home-Cured Salmon Gravalax 19.95
Salsa verde, Wirral watercress & coal roasted lemon.

Coal-Roasted Aubergine (vg) 13.95
Nasi pear & shiitake pickles, sweet miso dressing & baby herbs.

Truffle & Herb Buttered Free Range Chicken 19.95
Toasted brioche sauce & a coal tuille.

Yellowfin Tuna Steak with Peppercorn Crust 24.95
Chimmichurri rojo & fresh Wirral watercress.

Iberico Pork Cutlet 8oz (Grilled over the coals until perfectly pink) 27.5
Roast onion cream & savoury apple tart.

(vg) vegan option (v) vegetarian option

Food Allergies: Please inform us if you have a food allergy or intolerance so that a manager can help you with your selection.
A discretionary 10% service will be added to your bill. All gratuities & services charges go to the team.

The Steaks

Our Head Chef Ben Rutherford works very closely with selected farmers & butchers each week to seek out the very best aged, unique & limited cuts.

Classic Steaks

For our classic steaks we use only British & Irish Beef, sired from traditional & continental cross breeds, sourced only from selected farms. These amazing beasts are aged for a minimum of 35 days, so these classic cuts will be tender with superb flavour.

Rump Cap 80z	18.95
The least tender but full flavoured. The most under-rated of the prime cuts of beef.	
Ribeye 100z	25.95
Extensive marbling gives this cut its full flavour & increased succulence.	
Sirloin 100z	29.95
Tender & well marbled. <i>This loin of beef is thought to have been knighted by Henry VIII (hence the name: Sir-Loyne).</i>	
Fillet 80z	34.95
Subtle in flavour & extremely tender.	

Sharing Cuts

The Butcher's Block 240z	60
The Butcher's best kept secret, who commonly take these steaks home themselves. Not as tender as the more familiar cuts but bursting with flavour.	
Flat Iron - Picanha - Flank - Hanger	
Served with American chicken salt fries & Béarnaise sauce.	
Chateaubriand 160z	70
A premium quality & consistent cut of beef, dry-aged on the bone for 7 days, before another 21 days of wet-aging, produces a tender steak with superb flavour.	
Tomahawk 320z	85
Sourced from Gavieside Farm in West Lothian. This beef is world-renowned for its flavour, succulence & heritage. Guaranteed to come from the finest Scottish beef cattle.	

Upgrade to Surf & Turf for an added indulgence.
Add five Argentinian red prawns 12.5

Sauces 3.5 each

Béarnaise
Pepper
Long Clawson Stilton Mornay
The Grill's Beef Jus
Diane

Steakhouse Butters 1.5 each

Served on the side...
Café de Paris
Truffle & Herb
Marmite
Roast Garlic & Herb

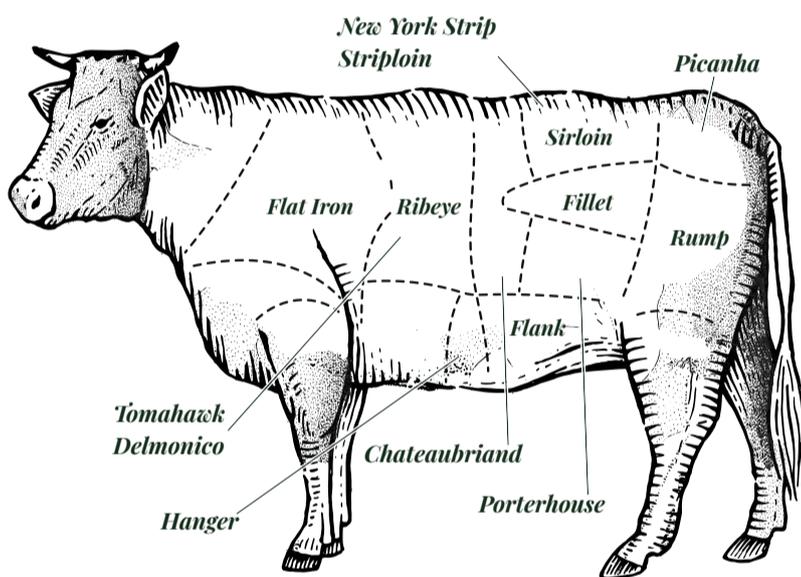
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Signature Steaks

Our signature steaks are dry-aged on the bone in our specially designed Himalayan salt maturation chamber. Dry-aging improves tenderness & succulence, and the beef develops an intensely deep, rich flavour. These cuts were grass-fed for 2 seasons & finished for a period of 120 days, on a diet of maize, barley & rolled oats, then expertly butchered by our in-house chefs.

- New York Strip** 16oz 55
 Dry-aged for a minimum 35 days. Cooked on the bone to intensify tenderness & flavour.
- Porterhouse** 22oz 85
 The classic Porterhouse steak is where the sirloin meets the fillet. It's the best of both worlds - a combination of a large, tender fillet & a smaller rich, flavourful sirloin.
- USDA Delmonico** 12oz 40
 USDA prime is a superior grade of grain-fed beef, with juiciness & fine texture. During cooking, the well marbled fat melts to keep the steak succulent, tender & flavoursome.
- USDA Striploin** 8oz 30
 Grain-fed beef offers a creamier & sweeter flavour profile than it's grass-fed alternative, with slightly more resistance than the Delmonico but bursting with flavour. This steak is exceptionally well-marbled.



- Blue:** only cooked on the outside, served at room temperature blue.
- Rare:** raw from the centre outwards, cooked & char-marked on the outside.
- Medium Rare:** juices start to run, bringing out more flavour, slightly red centre.
- Medium:** pink on the inside, retains a little blood in the juices.
- Medium Well:** cooked throughout, juices reaching the surface.
- Well Done:** brown through to the middle, no traces of blood, charred on the outside.

Sides

- Minted Peas** (v) 3
- American Style Fries** 4
 with chicken salt.
- Crispy Battered Salt & Vinegar Onion Rings** 4.5
- Mac 'n' Cheese** (v) 4
- Confit Carrots** (v) 3.5
 Marmite emulsion.
- Crisp Iceberg Lettuce** 3.5
 Blue cheese espuma, meaty pearl barley, Stilton crumbs, chives.
- Roast Bone Marrow** 3
 Sweet onion jam & Cheddar sable.

Indulgent Sides

- Heirloom Tomato Salad** (vg) 4
 Pickled red onion, black garlic, fresh oregano.
- Grilled Hispi Cabbage** 5
 Bacon jam, citronette & tarragon.
- Creamed Spinach** (v) 4.5
 Cheddar sable.
- Thrice Cooked Beef Fat Chips** 4.95
- Dirty Mash** 5.5
- Haggis Fritters for Two** 7
- Dauphinoise Potatoes** (v) 4.5

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The Desserts

Strawberries & Cream (v)	7.5
Homemade meringue, vanilla bean custard, crushed strawberries & shortbread crumb.	
The Famous Cartmel Sticky Toffee Pudding (v)	7.5
Homemade vanilla bean ice-cream.	
Chocolate Galaxy (v)	8.5
Rich chocolate brownie, orange scented dark chocolate fudge & hazlenut praline.	
Crème Brûlée (v)	7.5
Homemade shortbread.	
Selection of Freshly House-Churned Ice Creams	5
Please ask a team member for today's flavours.	
Refreshing Scoop of Sorbet (vg)	3
Please ask a team member for today's flavour.	
Creamy Burrata for Two	9pp
Served with bees honeycomb, Marmite butter, Cheddar cheese sable & toasted buttery brioche.	

To Finish

Liqueur Coffees *All finished with hand-whipped vanilla cream.*

The Grill's Irish Coffee	8.75
Cognac & Orange	8.75
Rum & Macadamia	8.75

Dessert Wine

100ml / Bottle

124	2018 Recioto della Valpolicella Corvina, Molinara, Rondinella, <i>Veneto, Italy</i>	6.5 / 35	75cl
125	2017 Tokaji Aszu 5 Puttonyos Furmint, Hárslevelű, <i>Tokaji, Hungary</i>	8 / 40	50cl
126	2016 Sauternes Chateau Laville Semillon, Sauvignon Blanc, <i>Bordeaux, France</i>	10 / 30	37.5cl

Port

100ml / Bottle

67	Sandeman 20 yr Tawny Douro, <i>Portugal</i>	7.5 / 55	75cl
68	1999 Sandeman 'Vau Vintage' Douro, <i>Portugal</i>	8.5 / 65	75cl
69	1997 Graham's Douro, <i>Portugal</i>	120	75cl

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