

# To Begin

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**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

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**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

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

**Coal-Roasted Aubergine (vg)** 13.95  
Nashi 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.

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(vg) vegan option (v) vegetarian option

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# The Steaks

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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

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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.

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

## Sharing Cuts

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<b>The Butcher's Block</b> 240z	<b>60</b>
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.	
<b>Flat Iron - Picanha - Flank - Hanger</b>	
Served with American chicken salt fries & Béarnaise sauce.	
<b>Chateaubriand</b> 160z	<b>70</b>
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.	
<b>Tomahawk</b> 320z	<b>85</b>
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

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

## Steakhouse Butters 1.5 each

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

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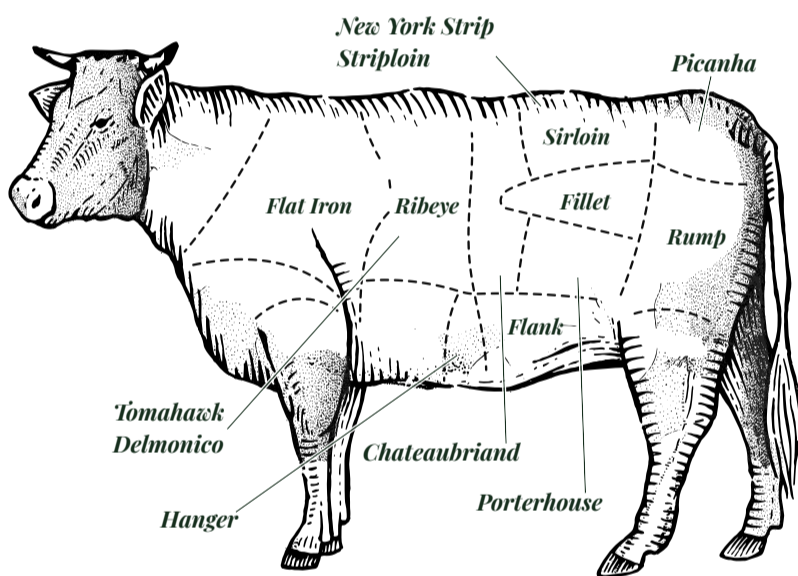
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# Signature Steaks

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

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<b>Strawberries &amp; Cream (v)</b>	<b>7.5</b>
Homemade meringue, vanilla bean custard, crushed strawberries & shortbread crumb.	
<i>Dessert Wine: 2016 Sauternes Château Laville, Bordeaux, France (100ml) - 10</i>	
<b>Homemade Sticky Toffee Pudding (v)</b>	<b>7.5</b>
Miso butterscotch sauce, vanilla bean ice cream.	
<i>Dessert Wine: 2000 Tokaji 5 Puttonyos, Chateau Dereszla, Hungary (187.5ml Mini Bottle) - 20</i>	
<b>Chocolate Galaxy (v)</b>	<b>8.5</b>
Rich chocolate brownie, orange scented dark chocolate fudge & hazlenut praline.	
<i>Dessert Wine: 2018 Recioto della Valpolicella, Veneto, Italy (100ml) - 7.5</i>	
<b>Crème Brûlée (v)</b>	<b>7.5</b>
Homemade shortbread.	
<i>Dessert Wine: 2016 Sauternes Château Laville, Bordeaux, France (100ml) - 10</i>	
<b>Selection of Freshly House-Churned Ice Creams</b>	<b>5</b>
Please ask a team member for today's flavours.	
<b>Refreshing Scoop of Sorbet (vg)</b>	<b>3</b>
Please ask a team member for today's flavour.	
<b>Creamy Burrata for Two</b>	<b>9pp</b>
Served with bees honeycomb, Marmite butter, Cheddar cheese sable & toasted buttery brioche.	
<i>Dessert Wine: 2000 Tokaji 5 Puttonyos, Chateau Dereszla, Hungary (187.5ml Mini Bottle) - 20</i>	

# To Finish

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

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<b>The Grill's Irish Coffee</b>	<b>8.75</b>
<b>Cognac &amp; Orange</b>	<b>8.75</b>
<b>Rum &amp; Macadamia</b>	<b>8.75</b>

## Dessert Wine

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100ml / Bottle

125	<b>2000 Tokaji 5 Puttonyos, Chateau Dereszla</b> Furmint, Hárslevelű, Tokaji, Hungary	<b>20</b>	18.75cl
124	<b>2018 Recioto della Valpolicella, Righetti</b> Corvina, Molinara, Rondinella, Veneto, Italy	<b>7.5 / 35</b>	75cl
126	<b>2016 Sauternes Château Laville</b> Semillon, Sauvignon Blanc, Bordeaux, France	<b>10 / 30</b>	37.5cl

## Port

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100ml / Bottle

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

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