

<b>Homemade Cheese Scone</b> ( <i>v</i> )	<b>2.5pp</b>
Roast onion & black ash butter.	

## 21 / 40

Served over ice with Tabasco & sweet shallot vinegar.

<b>Rich French Onion Soup</b>	<b>7.95</b>
Cheddar Gorge 'cave-aged' cheese & sourdough croutons.	

## 8.5

Long Clawson Stilton mornay & a sweet red onion marmalade.

## 12.95

Worcestershire sauce, beef marrow, tabasco, crispy capers, anchovies & confit egg yolk.

## 12

Champagne vinegar & caviar espuma, parsley emulsion.

## 8

Crisp cos hearts, Parmesan, anchovies, brioche croutons & our original Caesar dressing.

## 15

House laverbread, tarragon butter & sea herbs.

## 8.95

Confit shallots, pickled beets, Cheddar sable crumble, Stilton espuma & parsley oil.

## 14.5

Charred Argentinian red prawns, crevettes, baby shrimps & a Bloody Mary aioli.

<b>Coal Roasted Halibut Steak</b> <i>(served on the bone)</i>	<b>25</b>
Balsamic tomato Béarnaise.	

## 14.95

Gran Moravia, roast onion purée & herb salsa.

## 19.95

Toasted brioche sauce & a coal tuille.

19.95

Marmite glaze, rich onion cream.

(**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 Stephen Hinkley 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.

<b>Rump Steak</b> 80z	18.95
The least tender but full flavoured. The most under-rated of the prime cuts of beef.	
<b>Ribeye</b> 100z	27.95
Extensive marbling gives this cut its full flavour & increased succulence.	
<b>Sirloin</b> 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>	
<b>Fillet</b> 80z	34.95
Subtle in flavour & extremely tender.	

## Sharing Cuts

<b>The Butcher’s Choice</b> 240z	75
These cuts are the butchers ‘best kept secret’ and are commonly taken home to enjoy with their family & friends. They may not be as tender as the more familiar cuts but will be bursting with flavour. We’ve chosen two English/Irish grass-fed & two USDA grain-fed imported cuts so you can compare & decide which is your favourite. <i><b>USDA Tri-tip</b> (Grain-fed) - <b>USDA Picanha</b> (Grain-fed) - <b>Flat Iron</b> (Grass-fed) - <b>Rump</b> (Grass-fed)</i> Served with American chicken salt fries & Béarnaise sauce.	
<b>Chateaubriand</b> 160z	75
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	90
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.	

For an added indulgence...  
Add five Argentinan red prawns 15

## Sauces 3.5 each

- Béarnaise (v)
- Pepper
- Long Clawson Stilton Mornay (v)
- The Grill’s Beef Jus
- Diane

## Steakhouse Butters 1.5 each

- Served on the side...
- Café de Paris
  - Truffle & Herb (v)
  - Roast Onion (v)
  - Roast Garlic & Herb (v)

# 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.

**USDA Prime Delmonico** 120z / 140z / 240z45 / 52.5 / 90

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.

**Sirloin on the Bone** 160z55

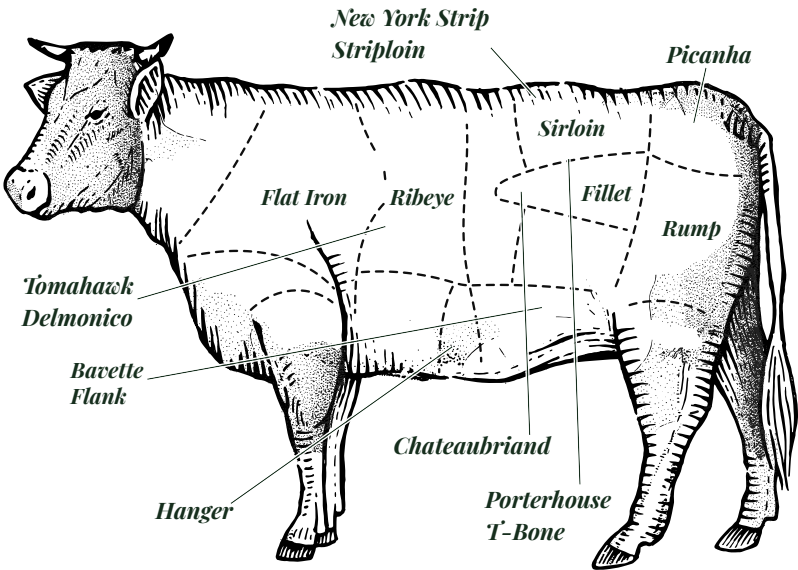
Dry-aged for a minimum 35 days. Cooked on the bone to intensify tenderness & flavour.

**Porterhouse**POA

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 Prime New York Strip** 120z / 140z45 / 52

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

<b>Minted Peas</b> (v)	3.5
<b>American Style Fries</b> with chicken salt.	5
<b>Crispy Battered Salt &amp; Vinegar Onion Rings</b> (v)	5.5
<b>Mac ‘n’ Cheese</b> (v)	5
<b>Confit Carrots</b> (v) Marmite emulsion.	4.5
<b>Crisp Iceberg Lettuce</b> Blue cheese espuma, meaty pearl barley, Stilton crumbs, chives.	4
<b>Wild Rocket Salad</b> (v) Gran Moravia & nashi pear pickles.	5.5

## Indulgent Sides

<b>Creamed Spinach</b> (v) Cheddar sable.	5
<b>Creamy Cabbage &amp; Bacon</b>	5
<b>Heirloom Tomato Salad</b> (vg) Pickled red onion, black garlic, baby herbs.	5.5
<b>Thrice Cooked Beef Fat Chips</b>	5.5
<b>Dirty Mash</b>	6
<b>Haggis Fritters for Two</b>	7
<b>Dauphinoise Potatoes</b> (v)	5.5
<b>Roast Bone Marrow</b> Simply roasted.	5.5

(vg) vegan option (v) vegetarian option

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# The Desserts

<b>Black Forest Cherry</b>	<b>9</b>
Light vanilla, dark cherry & chocolate ganache, crisp chocolate & kirsch cherries.	
<i>Port: 2012 Sandeman ‘Quinta do Seixo’ Ruby Port, Douro, Portugal (100ml) – 9.5</i>	
<b>Homemade Sticky Toffee Pudding (v)</b>	<b>8</b>
Miso butterscotch sauce, vanilla bean ice cream.	
<i>Dessert Wine: 2019 Inniskillin ‘Gold’ Niagara Vidal Icewine, Niagara, Ontario, Canada (375ml Bottle) – 60</i>	
<b>Chocolate Galaxy (v)</b>	<b>8.5</b>
Rich chocolate brownie, orange scented dark chocolate fudge & hazelnut praline.	
<i>Dessert Wine: 2020 Recioto della Valpolicella, Veneto, Italy (100ml) – 7.5</i>	
<b>Crème Brûlée (v)</b>	<b>8</b>
Homemade shortbread.	
<i>Dessert Wine: 2019 Sauternes Château Laville, Bordeaux, France (100ml) – 11</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>Cheese Board for Two</b>	<b>16</b>
Seasonal cheeses expertly sourced by Ann at The Cheshire Cheese Shop.	
Served with toasted brioche, artisanal biscuits, pickled pear, onion & cherry chutney, bees honeycomb.	
<i>Port: Sandeman 10 yr Tawny, Douro, Portugal – Jeroboam served tableside – 11</i>	

# To Finish

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

<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 *Glass / Bottle*

<i>124</i>	<b>2020 Recioto della Valpolicella, Righetti</b>	<b>7.5 / 40</b> <i>75cl</i>
Corvina, Molinara, Rondinella, <i>Veneto, Italy</i>		
<i>126</i>	<b>2019 Sauternes Château Laville</b>	<b>11 / 55</b> <i>75cl</i>
Semillon, Sauvignon Blanc, <i>Bordeaux, France</i>		
<i>125</i>	<b>2019 Inniskillin ‘Gold’ Niagara Vidal Icewine</b>	<b>60</b> <i>37.5cl</i>
Vidal, <i>Niagara, Ontario, Canada</i>		

## Port *100ml / Bottle*

<i>67</i>	<b>Sandeman 10 yr Tawny (Jeroboam served tableside)</b>	<b>11 / –</b>
<i>Douro, Portugal</i>		
<i>68</i>	<b>2013 Sandeman ‘Quinta do Seixo’ Ruby Port</b>	<b>9.5 / 70</b> <i>75cl</i>
<i>Douro, Portugal</i>		
<i>126</i>	<b>‘Dona Antónia’ 30-Year-Old Tawny Port</b>	<b>22 / 150</b>
<i>Douro, Portugal</i>		
<i>69</i>	<b>1997 Graham’s</b>	<b>– / 120</b>
<i>Douro, Portugal</i>		