

UPSTAIRS AT  
**THE GRILL**

## Lunch Menu

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Served Monday to Saturday 12 - 4pm

<b>Steak Frites</b>	<b>12.95</b>
6oz grilled rump steak, Café de Paris Butter served with seasoned American fries.	
<b>The Butcher's Block Steak Sandwich</b>	<b>14.95</b>
28 day aged rump, sweet onions, roast peppers, aged Gouda served in crusty sourdough with seasoned American fries.	
<b>Chicken Caesar Salad</b>	<b>14.95</b>
Grilled chicken, crisp cos hearts Parmesan, anchovies, brioche croutons & our original Caesar dressing.	
<b>Chef's Fish of the Day</b>	<b>14.95</b>
With coal roasted lemon.	
<b>Charred Heritage Cauliflower (v)</b>	<b>14.95</b>
Gran Moravia, roast onion purée & herb salsa served with seasoned American fries.	

## Sides

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<b>Seasoned American Fries</b>	<b>5</b>
<b>Mac 'n' Cheese (v)</b>	<b>5</b>
<b>Crispy Battered Salt &amp; Vinegar Onion Rings (v)</b>	<b>5.5</b>
<b>Wild Rocket Salad (v)</b> Gran Moravia & pear pickles.	<b>5.5</b>
<b>Heirloom Tomato Salad (vg)</b> Pickled red onion, black garlic, baby herbs.	<b>5.5</b>
<b>Confit Carrots (v)</b> Marmite emulsion.	<b>4.5</b>

(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.

# Wines by the Glass

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## White

175ml / Bottle

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82	<b>2022 Gavi di Gavi, Terre Antiche</b> Cortese, <i>Piemonte, Italy</i>	<b>8 / 34</b>
77	<b>2022 Alisia</b> Pinot Grigio, <i>Veneto, Italy</i>	<b>9 / 38</b>
78	<b>2022 Ribbonwood</b> Sauvignon Blanc, <i>Marlborough, New Zealand</i>	<b>10 / 42</b>
414	<b>2022 Quinta dos Carvalhais</b> Encruzado, Gouveio, <i>Dao Branco, Portugal</i>	<b>11 / 45</b>

## Red

175ml / Bottle

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12	<b>2019 Gran Dominio, Rioja Crianza</b> Tempranillo, <i>Rioja, Spain</i>	<b>9 / 38</b>
16	<b>2020 Chateau Canet Minervois</b> Syrah, Minervois, <i>France</i>	<b>9.5 / 40</b>
415	<b>2021 Herdade do Peso, 'Trinca Bolotas'</b> Alicante Bouschet, Touriga Nacional, <i>Alentejo, Portugal</i>	<b>9.5 / 40</b>
19	<b>2021 Astoria "El Ruden"</b> Merlot, Cabernet Sauvignon, Pinot Noir, <i>Veneto, Italy</i>	<b>9.75 / 42</b>
13	<b>2021 The Grill's Ripasso</b> Corvina, Molinara, Rondinella, <i>Veneto, Italy</i>	<b>11.5 / 45</b>

## Rosé

175ml / Bottle

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90	<b>2022 Chateau Canet Fleur de Charlotte</b> Syrah, <i>Minervois, France</i>	<b>9 / 38</b>
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