

Treats

Homemade Cheese Scone (v) 2.5pp
Marmite butter.

Half Dozen or Dozen Fresh Oysters 22.5 / 43
Served over ice with Tabasco & sweet shallot vinegar.

Haggis Fritters for Two 7

The Starters

Rich French Onion Soup 8
True Grit Cheddar cheese & sourdough croutons.

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

Beef Fillet Tartare 14
Upstairs At The Grill 'Chester' sauce, tabasco, crispy capers, anchovies & confit egg yolk.

Crisp Tempura Oysters 12
Champagne vinegar & caviar espuma, parsley emulsion.

The Original Caesar Salad (*Made at your table*) 9
Crisp cos hearts, Parmesan, anchovies, brioche croutons & our original Caesar dressing.

Fire-Kissed King Scallops 15
House laverbread, tarragon butter & sea herbs.

Heritage Carrot Tartare (v) 9
Pickled carrots, salted pistachios, Gjetost cheese, confit egg yolk & spiced game chips.

The Grill's King Prawn Cocktail 15
Charred Argentinian red prawns, crevettes, baby shrimps & a Bloody Mary aioli.

The Mains

Coal-Roasted Whole Sea Bream 20
Served on the bone with shrimp & gremolata butter.

Charred Heritage Cauliflower (v) 15
Gran Moravia, roast onion purée & herb salsa.

Truffle & Herb Buttered Free Range Chicken 20
Toasted brioche sauce & a coal tuille.

Seared Swordfish Steak 21
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.

- Rump Steak** 80z **19**
The least tender but full flavoured. The most under-rated of the prime cuts of beef.
- Ribeye** 100z **28**
Extensive marbling gives this cut its full flavour & increased succulence.
- Sirloin** 100z **30**
Tender & well marbled.
Legend has it.... This loin of beef is thought to have been knighted by Henry VIII (hence the name: Sir-Loyne).
- Fillet** 80z **35**
Subtle in flavour & extremely tender.

Sharing Cuts

- The Butcher's Choice** 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.
USDA Tri-tip (Grain-fed) - USDA Picanha (Grain-fed) - Flat Iron (Grass-fed) - Rump (Grass-fed)
Served with American chicken salt fries & Béarnaise sauce.
- Chateaubriand** 160z **80**
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 **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 Argentinian red prawns 15

Sauces 3.5 each

- Béarnaise** (v)
Pepper
Tuxford & Tebutt Stilton Mornay
The Grill's Beef Jus
Diane

Steakhouse Butters 1.5 each

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

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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.

USDA Prime Delmonico 120z / 140z / 240z 45 / 52 / 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 POA

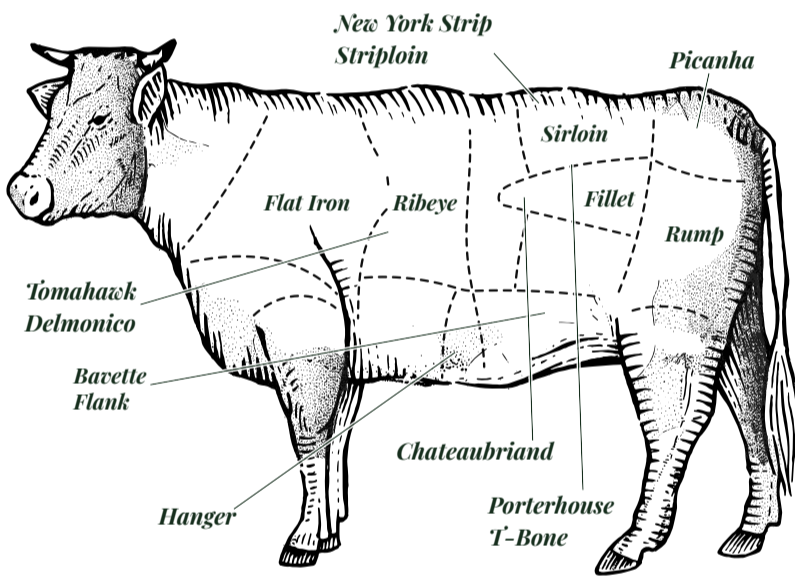
Dry-aged for a minimum 35 days. Cooked on the bone to intensify tenderness & flavour.

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.

Australian Black Angus Striploin 120z / 140z 45 / 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

Salad & Vegetables

Minted Peas (v)	3.5
Confit Carrots (v) Marmite emulsion.	4.5
Creamy Cabbage & Bacon	5
Creamed Spinach (v) Cheddar sable.	5
Heirloom Tomato Salad (vg) Pickled red onion, black garlic & chives.	5.5

Indulgent Sides

Wild Rocket Salad (v) Gran Moravia salad with pear pickles.	5.5
Roast Bone Marrow Simply roasted.	5.5
Haggis Fritters for Two	7
Mac 'n' Cheese (v)	5
Crispy Battered Salt & Vinegar Onion Rings (v)	5.5

Potato Sides

American Style Fries with chicken salt.	5	Dauphinoise Potatoes (v)	5.5
Thrice Cooked Beef Fat Chips	5.5	Dirty Mash	6

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The Desserts

Golden Delicious	9
Apple & white chocolate parfait, Bramley apple, caramelised oats.	
<i>Dessert Wine:</i> 2019 Inniskillin 'Gold' Niagara Vidal Icewine, Niagara, Ontario, Canada (375ml Bottle) – 60	
Sticky Toffee Pudding (v)	8
Butterscotch sauce, vanilla bean ice cream.	
<i>Port:</i> 2012 Sandeman 'Quinta do Seixo' Ruby Port, Douro, Portugal (100ml) – 9.5	
Chocolate Galaxy (v)	9.5
Rich chocolate brownie, orange scented dark chocolate fudge & hazelnut praline.	
<i>Dessert Wine:</i> 2020 Recioto della Valpolicella, Veneto, Italy (100ml) – 7.5	
Crème Brûlée (v)	8
Homemade shortbread.	
<i>Dessert Wine:</i> 2019 Sauternes Château Laville, Bordeaux, France (100ml) – 11	
Selection of House-Churned Ice Creams	6
Please ask a team member for today's flavours.	
Refreshing Scoop of Sorbet (vg)	3
Please ask a team member for today's flavour.	
Cheese Board for Two	18
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:</i> Sandeman 10 yr Tawny, Douro, Portugal – Jeroboam served tableside – 11	

To Finish

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

Pistachio Cream	9.5
Rhum Orange & Macadamia Nut	9.5
The Grill's Isles Coffee	9.5
A blend of Whiskey from England, Ireland, Scotland & Wales finished with a touch of miso maple syrup.	

Dessert Wine

Glass / Bottle

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

Port

100ml / Bottle

67	Sandeman 10 yr Tawny (Jeroboam served tableside)	11 / -
	Douro, Portugal	
68	2013 Sandeman 'Quinta do Seixo' Ruby Port	9.5 / 70
	Douro, Portugal	
126	'Dona Antónia' 30-Year-Old Tawny Port	22 / 150
	Douro, Portugal	
69	1997 Graham's	- / 120
	Douro, Portugal	

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