

UPSTAIRS AT
THE GRILL

Race Day Brunch

Available for the May Festival. Served 10am – 1pm

£45 per person

On Arrival

A glass of Champagne
Teas & Coffees

To Begin

A selection of toasted farmhouse style brioche
& sourdough bread, accompanied with the Grill's
cultured butter, homemade citrus marmalade
& local honey from Bax Bees Farm. (v)

The Mains

Steak Frites

6oz grilled rump steak, American fries,
Café de Paris butter.

The Butcher's Block Steak Sandwich

28 day aged rump, sweet onions, roast peppers,
aged Gouda served in crusty sourdough.

Coal Seared Steak Benedict

4oz USDA Sirloin, toasted brioche, watercress,
slow poached hen's eggs, Béarnaise.

Salmon Gravavlax Royale

6 hour cured & roasted salmon, toasted brioche,
creamed spinach, slow poached hen's egg, Béarnaise.

Coal Roasted Veggie Breakfast Patty (v)

Toasted brioche, creamed spinach,
slow poached hen's egg, Béarnaise.

Can be made vegan on request.

Chicken Caesar Salad

(Made at your table)

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

(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.