

Pre-Dinner Snacks

Homemade Cheese Scone (v)	2.5pp
Marmite butter.	
Fresh Oysters	<i>Individual 4.5 / Half Dozen 24 / Dozen 44</i>
Served over ice with Tabasco & sweet shallot vinegar.	
Haggis Fritters to Share	7
Tuna Ceviche	4
Soy, grapefruit & sesame cone.	

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	14.5
Upstairs At The Grill 'Chester' sauce, tabasco, crispy capers, anchovies & confit egg yolk.	
Oysters 'Surf n Turf'	12
Beef braised onions & parsley crust, coal roasted lemon.	
The Original Caesar Salad (Made at your table)	9
Crisp cos hearts, Parmesan, anchovies, brioche croutons & The Grill's Caesar dressing.	
Coal-Baked Scallop Thermidor	15
Confit leek, roast mushroom, thermidor glaze.	
Heritage Beetroot Tartare (v)	8.5
Pickled golden beets, confit egg yolk, gjetost cheese & 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.	
Fire-Kissed Cauliflower Steak (v)	15
Rich onion cream, mature Cheddar & a spiced tomato seasoning.	
Truffle & Herb Buttered Chicken	20
Toasted brioche sauce & a coal tuille.	
Seared Spiced Yellowfin Tuna	25
Pickled shallot & walnut ketchup.	

(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 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
Grass-fed UK.	
Ribeye 100z	28
Grain-fed South American.	
Sirloin 100z	30
Grass-fed UK.	
Fillet 80z	35
Grass-fed UK.	

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 Striploin** (Grain-fed) - **Flat Iron** (Grass-fed) - **Rump** (Grass-fed)
Served with American chicken salt fries & Béarnaise sauce.

Chateaubriand 160z **85**

Grass-fed UK. Dry-aged on the bone for 7 days, before another 21 days of wet-aging.

Tomahawk 320z **90**

Grass-fed UK. Long Bone in Ribeye steak.

For an added indulgence...
Add two Argentinian red prawns 6

Sauces 3.5 each

Béarnaise (v)
Pepper
Stilton Mornay
Black Truffle Mornay
The Grill's Beef Jus
Diane

Steakhouse Butters 1.5 each

Served on the side...

Café de Paris
Truffle & Herb (v)
Roast Bone Marrow Butter
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.

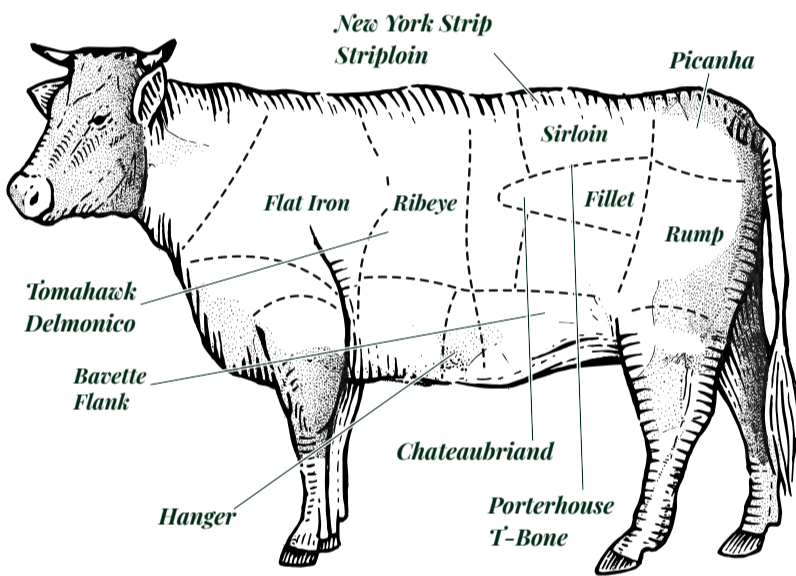
USDA Prime Delmonico 120z / 140z / 240z 45 / 52 / 90
Grain-fed US. USDA prime cut ribeye.

Sirloin on the Bone POA
Grass-fed UK. Dry aged for a minimum 35 days.

Porterhouse POA
Grass-fed UK. The classic Porterhouse steak is where the sirloin meets the fillet.

Black Angus Striploin 120z / 140z / 240z 45 / 52 / 90
Grain-fed AUS. Exceptionally well marbled for a creamier taste.

Sashi Fillet 100z 45
Grass-fed FIN. 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

Wild Rocket Salad (v)	5.5
Gran Moravia salad with pear pickles.	
Confit Carrot (v) marmite emulsion.	4.5
Creamy Cabbage & Bacon	5
Creamed Spinach (v)	5
Cheddar sable.	
Spiced Red Wine Cabbage (v)	5.5
Pickled walnut ketchup.	

Indulgent

Roast Bone Marrow	5.5
Simply roasted.	
Haggis Fritters To Share	7
Mac 'n' Cheese (v)	5.5
Crispy Battered Salt & Vinegar Onion Rings (v)	5.5

Potato

American Style Fries	5	Dauphinoise Potatoes (v)	5.5
with chicken salt.			
Thrice Cooked Beef Fat Chips	5.5	Dirty Mash	6.5

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The Desserts

Rum Baba (v)	9
BBQ pineapple, spiced rum syrup, vanilla bean crème.	
<i>Dessert Wine: 2019 Inniskillin 'Gold' Niagara Vidal Icewine, Niagara, Ontario, Canada (375ml Bottle) - 60</i>	
Sticky Toffee Pudding (v)	8
Butterscotch sauce, vanilla bean ice cream.	
<i>Port: 2012 Sandeman 'Quinta do Seixo' Ruby Port, Douro, Portugal (100ml) - 9.5</i>	
The Grill's 'Ferrero Rocher' (v)	9.5
Chocolate & hazelnut parfait, crushed toffee waffle & hot cocoa sauce.	
<i>Dessert Wine: 2020 Recioto della Valpolicella, Veneto, Italy (100ml) - 7.5</i>	
Crème Brûlée (v)	8
Homemade shortbread.	
<i>Dessert Wine: 2019 Sauternes Château Laville, Bordeaux, France (100ml) - 11</i>	
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	12
Seasonal cheeses expertly sourced by our Chefs. Served with toasted brioche, artisan biscuits, pickled pear, onion 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.*

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

		<i>Glass / Bottle</i>
700	2020 Recioto della Valpolicella, Righetti	7.5 / 40 <small>75cl</small>
	Corvina, Molinara, Rondinella, <i>Veneto, Italy</i>	
701	2019 Sauternes Château Laville	11 / 55 <small>75cl</small>
	Semillon, Sauvignon Blanc, <i>Bordeaux, France</i>	
702	2019 Inniskillin 'Gold' Niagara Vidal Icewine	60 <small>37.5cl</small>
	Vidal, <i>Niagara, Ontario, Canada</i>	

Port

		<i>100ml / Bottle</i>
67	Sandeman 10 yr Tawny (Jeroboam served tableside)	11 / -
	<i>Douro, Portugal</i>	
68	2013 Sandeman 'Quinta do Seixo' Ruby Port	9.5 / 70 <small>75cl</small>
	<i>Douro, Portugal</i>	
126	'Dona Antónia' 30-Year-Old Tawny Port	22 / 150
	<i>Douro, Portugal</i>	
69	1997 Graham's	- / 120
	<i>Douro, Portugal</i>	

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