

Pre-Dinner Snacks

Homemade Cheese Scone (v)	2.5pp
Marmite butter.	
Fresh Oysters	<i>Individual 4.5 / Half Dozen 25 / Dozen 48</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	8.75
True Grit Cheddar cheese & sourdough croutons.	
Whipped Chicken Liver Parfait	10
Toasted brioche, orange & fig chutney, pickled onions.	
Twice Baked Cheese Soufflé (v)	9
Tuxford & Tebutt Stilton mornay & a sweet red onion marmalade.	
Beef Fillet Tartare	15.5
Upstairs At The Grill 'Chester' sauce, tabasco, crispy capers, anchovies & confit egg yolk.	
Scorched Mackerel	12.5
Tabbouleh, pickled watermelon, cucumber & fennel salad.	
The Original Caesar Salad	9.5
Crisp cos hearts, Parmesan, anchovies, brioche croutons & The Grill's Caesar dressing.	
Fire Kissed Scallops	16
Apple & shallot salsa, seaweed butter sauce.	
Heritage Beetroot Tartare (v)	9
Pickled golden beets, confit egg yolk, stilton cheese & spiced game chips.	
The Grill's King Prawn Cocktail	16.5
Charred Argentinian red prawns, crevettes, baby shrimps & a Bloody Mary aioli.	

The Mains

Barbequed Spiced Monkfish	32
Rich onion, coconut & thyme yoghurt.	
Fire-Kissed Cauliflower Steak (v)	16.5
Mature cheddar, confit leeks & spiced tomato seasoning.	
Truffle & Herb Buttered Chicken	23
Red wine jus & a coal tuille.	
Seared Spiced Yellowfin Tuna	27
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	22
Grass-fed UK.	
Ribeye 100z	31
Grass-fed UK.	
Sirloin 100z	33
Grass-fed UK.	
Fillet 80z	37.5
Grass-fed UK.	

Sharing Cuts

The Butcher's Choice 240z 85

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 90

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

Tomahawk 320z 95

Grass-fed UK. Long Bone in Ribeye steak.

For an added indulgence...
Add two Argentinian red prawns 6.5

Sauces 3.75 each

Béarnaise (v)

Pepper

Stilton Mornay (v)

Black Truffle Mornay

The Grill's Beef Jus

Diane

Steakhouse Butters 2 each

Served on the side...

Café de Paris

Truffle & Herb (v)

Roast Bone Marrow

Roast Garlic & Herb (v)

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Signature Steaks

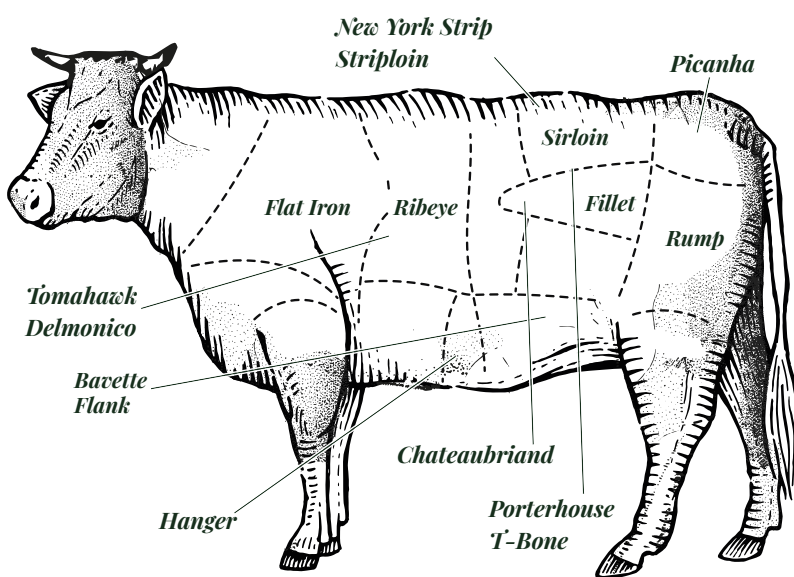
Our signature steaks are dry-aged on the bone in our specially designed Himalayan salt maturation chamber. Dry-aging improves tenderness & succulence, and the beef develops an intensely deep, rich flavour. These cuts were grass-fed for 2 seasons & finished for a period of 120 days, on a diet of maize, barley & rolled oats, then expertly butchered by our in-house chefs.

USDA Prime Delmonico 120z / 140z / 240z 49 / 56 / 93
Grain-fed US. USDA prime cut ribeye.

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

Black Angus Striploin 120z / 140z / 240z 47 / 56 / 93
Grain-fed AUS. Exceptionally well marbled for a creamier taste.

Sashi Fillet 100z 48
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) 5.75
Gran Moravia salad with pear pickles.

Confit Carrot (v) marmite emulsion. 4.5

Creamy Cabbage & Bacon 5.5

Creamed Spinach (v) Cheddar sable. 5.5

Heritage Tomato Salad (vg) 6.5
Confit shallot, pickled red onion, aged balsamic, fine herbs.

Crisp Iceberg Wedge (v) 5
Stilton, mustard citronette dressing, lemon herb crumb.

Indulgent

Roast Marrow Fat Mushrooms 5.5

Haggis Fritters To Share 7

Mac 'n' Cheese (v) 5.75

Crispy Battered Salt & Vinegar Onion Rings (v) 6

Potato

American Style Fries 5
with chicken salt.

Thrice Cooked Beef Fat Chips 6

Dauphinoise Potatoes (v) 6

Dirty Mash 7

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The Desserts

Choux Piña Colada (v)	9.5
Pineapple sorbet, pineapple spice jam, white chocolate, coconut & vanilla crème.	
<i>Dessert Wine: 2019 Inniskillin 'Gold' Niagara Vidal Icewine, Niagara, Ontario, Canada (375ml Bottle) - 60</i>	
Sticky Toffee Pudding (v)	8.75
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)	10.5
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)	8.5
Homemade shortbread.	
<i>Dessert Wine: 2019 Sauternes Château Laville, Bordeaux, France (100ml) - 11</i>	
Selection of House-Churned Ice Creams	7
Please ask a team member for today's flavours.	
Refreshing Scoop of Sorbet (vg)	3.5
Please ask a team member for today's flavour.	
Cheese Board	12.5
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.*

Blueberry & Amaretto (Served Cold)	10.75
Amaretto, Kahlua, blueberry, espresso	
The Grill's Irish Coffee	10.75
Jameson Black Barrel, Miso Maple, Espresso	

Dessert Wine

Glass / Bottle

700	2020 Recioto della Valpolicella, Righetti	7.5 / 40	75cl
	Corvina, Molinara, Rondinella, Veneto, Italy		
701	2019 Sauternes Château Laville	11 / 55	75cl
	Semillon, Sauvignon Blanc, Bordeaux, France		
702	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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