

Pre-Dinner Snacks

Pastrami & Rye Popcorn	2.5
Homemade Cheese Scone <i>(v)</i>	2.5 <i>pp</i>
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

Cones

Venison Tartare	4
Hedgerow purée & pickled beets.	
Dill-Cured Salmon	4
Lemon mustard dressing, salmon roe.	

The Starters

Rich French Onion Soup	9
Molten Cheddar cheese & sourdough croutons.	
Whipped Chicken Liver Parfait	10
Toasted brioche, orange & fig chutney, pickled chicory.	
Twice Baked Cheese Soufflé <i>(v)</i>	9
Stilton mornay & sweet red onion marmalade.	
Beef Fillet Tartare	16
Upstairs At The Grill ‘Chester’ sauce, tabasco, crispy capers, anchovies & confit egg yolk.	
Fire Kissed Octopus	14.5
Octopus carpaccio, white bean puree, anchovy chilli dressing.	
The Original Caesar Salad	9.5
Crisp cos hearts, Parmesan, sourdough croutons & The Grill’s Caesar dressing.	
Seared Scallops	17
Pearl barley & black pudding, Granny Smith apple, Jerusalem artichoke velouté.	
Heritage Beetroot Tartare <i>(v)</i>	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 <i>(v)</i>	18.5
Mature Cheddar, confit leeks & spiced tomato seasoning.	
Butter Roasted Chicken	24
Truffle & herb stuffed leg, red wine jus.	
Coal-Baked Cod Loin	25
Vodka tomato sauce, lemon herb crumb.	

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

Our classic steaks are 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 <i>80z</i> Grass-fed UK.	22
Ribeye <i>100z</i> Grain-fed AUS.	33
Sirloin <i>100z</i> Grass-fed UK.	35
Fillet <i>80z</i> Grass-fed UK.	38

Sharing Cuts

The Butcher’s Choice <i>240z</i> 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. <i>USDA Tri-tip (Grain-fed) - USDA Picanha (Grain-fed) - Flat Iron (Grass-fed) - Rump (Grass-fed)</i> Served with American chicken salt fries & pepper sauce.	85
Chateaubriand <i>160z</i> Grass-fed UK. Dry-aged on the bone for 7 days, before another 21 days of wet-aging.	90
Bone-in Ribeye <i>320z</i> Grass-fed UK. Aged on the bone for 30 days	100
Porterhouse Grass-fed UK. The classic Porterhouse steak is where the sirloin meets the fillet.	POA

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

Sauces 4 each

- Béarnaise (v)
- Pepper
- Stilton Mornay (v)
- The Grill’s Beef Jus
- Borderlaise
- Black Truffle Mornay (v)

Steakhouse Butters 2 each

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

Signature Steaks

Our signature steaks are dry-aged in our specially designed, 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.

Prime Delmonico 120z / 140z / 240z

Grain-fed US. Prime cut-ribeye.

50 / 57 / 95

Black Angus Striploin 120z / 140z / 240z

Grain-fed AUS. Exceptionally well marbled for a creamier taste.

49 / 56 / 93

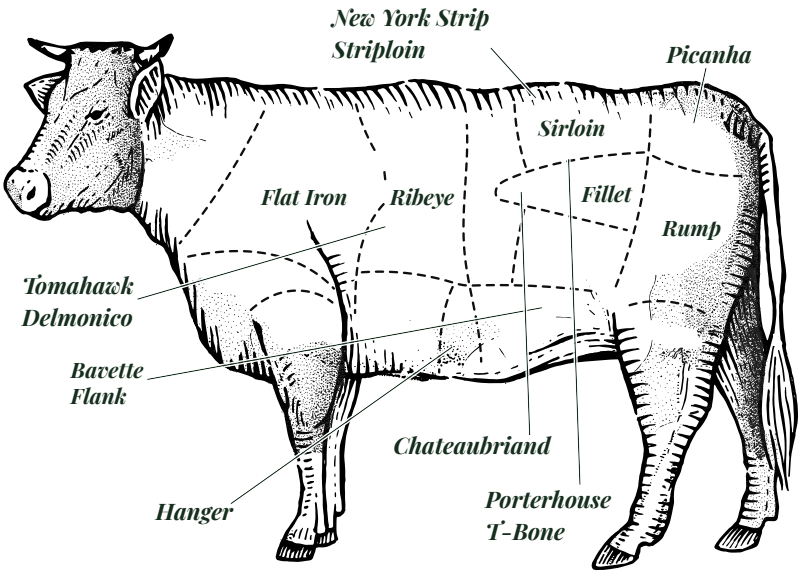
Sashi Fillet 100z

Grass-fed FIN. Well marbled.

50

Chef’s Steak Guide

Use the guide & request how you would like your steak.



- 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)	6
Gran Moravia, mustard citronette, roast beets & candied walnuts.	
Carrots & Marmite Emulsion (v)	4.5
Creamy Cabbage & Bacon	5.5
Crisp Iceberg Wedge (v)	5
Stilton, mustard buttermilk & tarragon dressing, lemon herb crumb.	
Roast Marrow Mushrooms	6.5

Indulgent

Clotted Cream Leeks (v)	6.5
Black onion seed crumble.	
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

The Desserts

	Brioche French Toast <i>(v)</i>	9.5
	Passionfruit, white rum & coconut ganache.	
	<i>Dessert Wine:</i> NV Pineau de Charentes, Ugni Blanc, Cognac, France – 10	
	Sticky Toffee Pudding <i>(v)</i>	8.75
	Butterscotch sauce, vanilla bean ice cream.	
	<i>Port:</i> 2012 Sandeman ‘Quinta do Seixo’ Ruby Port, Douro, Portugal <i>(100ml)</i> – 9.5	
	The Grill’s ‘Ferrero Rocher’ <i>(v)</i>	10.5
	Chocolate & hazelnut parfait, crushed toffee waffle & hot cocoa sauce.	
	<i>Dessert Wine:</i> 2018 Recioto della Valpolicella, La Giarretta, Corvina, Molinara, Rondinella, Veneto, Italy – 14	
	Vanilla Crème Brûlée <i>(v)</i>	8.5
	Homemade short-cake biscuit.	
	<i>Dessert Wine:</i> 2019 Sauternes Château Laville, Bordeaux, France <i>(100ml)</i> – 11	
	Selection of House-Churned Ice Creams	7
	Please ask a team member for today’s flavours.	
	Refreshing Scoop of Sorbet <i>(vg)</i>	3.5
	Please ask a team member for today’s flavours.	
	Selection of Cheese <i>Served at the table</i>	15
	Seasonal cheeses expertly sourced by our Chefs. Served with artisan biscuits, fig & orange chutney, candied walnuts, fresh cut 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.

	Coconut, Banana & Caramel	11
	Damoiseau Coconut, banana, caramel, espresso.	
	The Grill’s Irish Coffee	11
	Jameson Black Barrel, Muscovado, espresso.	

	Dessert Wine		Glass / Bottle
700	2018 Recioto della Valpolicella, La Giarretta Corvina, Molinara, Rondinella, <i>Veneto, Italy</i>	14 / 65	75cl
701	2019 Sauternes Château Laville Semillon, Sauvignon Blanc, <i>Bordeaux, France</i>	11 / 55	75cl
702	NV Pineau de Charentes Ugni Blanc, <i>Cognac, France</i>	10 / 70	75cl
703	2019 Oak Farm Il Padrone Zinfandel, Lodi, <i>California</i>	80	50cl

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