

# Lunch Menu

Served Monday to Friday 12 - 4pm.

## Snacks

<b>Pastrami &amp; Rye Popcorn</b>	<b>3</b>
<b>The Grill's Cheese Scone</b> (v)	<b>2.75pp</b>
Marmite butter.	
<b>Fresh Oyster</b>	<b>4.5</b>
Served over ice with Tabasco & sherry shallot vinegar.	
<b>Haggis Fritters to Share</b>	<b>7</b>

## Cones

<b>Dill-Cured Salmon</b>	<b>4</b>
Lemon & mustard dressing, salmon roe.	
<b>Spring Lamb Tartare</b>	<b>4.5</b>
Pickled elderberries & broad beans	
<b>Oxheart Tomato Tartare</b> (v)	<b>4</b>
Goats curd & wood sorrel.	

## Mains

All served with seasoned American fries

<b>Steak Frites</b>	<b>18</b>
8oz rump steak, Café de Paris butter.	
<b>Chicken Caesar Salad</b>	<b>16.5</b>
Grilled chicken, crisp cos hearts, Parmesan, sourdough croutons & The Grills Caesar dressing.	
<b>Chef's Fish of the Day</b> With coal roasted lemon.	<b>17</b>
<b>Oxheart Tomato Tartare</b> (v)	<b>14.5</b>
Smoked honey, goats curd, black olive & sourdough wafer.	
<b>Fire Kissed Cauliflower Steak</b> (v)	<b>17</b>
Roast onion cream, mature cheddar & spiced tomato seasoning.	
<b>The Grill's Beef Burger</b>	<b>17.5</b>
6oz aged beef & pork patty, potato bun, roast marrow butter, Monterey Jack cheese, pickled onions & smoky bacon mayo.	

## Sides

<b>Mac 'n' Cheese</b> (v)	<b>6</b>
<b>Crispy Battered Salt &amp; Vinegar Onion Rings</b> (v)	<b>6.5</b>
<b>Wild Rocket Salad</b> (v) Gran Moravia, mustard citronette, pickled beets & candied walnuts.	<b>6</b>
<b>Confit Carrots</b> (v) Smoked honey, goats curd & beurre noisette crumb.	<b>5</b>

## The Desserts

<b>Sticky Toffee Pudding</b> (v) Butterscotch sauce, vanilla bean ice cream.	<b>9</b>
<b>The Grill's 'Ferrero Rocher'</b> Chocolate & hazelnut parfait, crushed toffee waffle.	<b>11</b>
<b>Vanilla Crème Brûlée</b> (v) Short-cake biscuit.	<b>9</b>
<b>Selection of House-Churned Ice Creams</b> (v) Please ask the team for today's flavours.	<b>7</b>

(v) vegetarian option (vg) vegan option

**Food Allergies:** Please inform us if you have a food allergy or intolerance. Our dishes are prepared in our kitchen where gluten is present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination.