

# Pre-Dinner Snacks

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<b>Pastrami &amp; Rye Popcorn</b>	<b>3</b>
<b>The Grill's Cheese Scone (v)</b>	<b>2.75pp</b>
Marmite butter.	
<b>Fresh Oysters</b>	<i>Individual 4.5 / Half Dozen 26 / Dozen 50</i>
Served over ice with Tabasco & sherry shallot vinegar.	
<b>Haggis Fritters to Share</b>	<b>7</b>

## Cones

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<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 (v)</b>	<b>4</b>
Goats curd & wood sorrel.	

# The Starters

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<b>French Onion Soup</b>	<b>9.5</b>
Molten Cheddar cheese & sourdough croutons.	
<b>Whipped Chicken Liver Parfait</b>	<b>10</b>
Toasted brioche, orange & fig chutney, pickled chicory.	
<b>Twice Baked Cheese Soufflé (v)</b>	<b>9.5</b>
Stilton mornay & sweet red onion marmalade.	
<b>Beef Fillet Tartare</b>	<b>16.5</b>
Upstairs At The Grill 'Chester' sauce, Tabasco, crispy capers, anchovies & confit egg yolk.	
<b>Caesar Salad</b>	<b>9</b>
Crisp cos hearts, Parmesan, sourdough croutons & The Grill's Caesar dressing.	
<b>Fire Kissed Scallops</b>	<b>17</b>
Summer bean & lovage salsa, Champagne sauce.	
<b>Oxheart Tomato Tartare (v)</b>	<b>14.5</b>
Smoked honey, goats curd, black olive & sourdough wafer.	
<b>The Grill's Prawn Cocktail</b>	<b>16.5</b>
Charred King red prawns, crevettes, baby shrimps & a Bloody Mary aioli.	

# The Mains

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<b>Coal-Roast Halibut T-Bone</b>	<b>36</b>
Champagne & parsley sauce, sea lettuce & miso purée.	
<b>Fire-Kissed Cauliflower Steak (v)</b>	<b>19</b>
Mature Cheddar, confit leeks & spiced tomato seasoning.	
<b>Butter Roasted Chicken</b>	<b>25</b>
Truffle & herb stuffed leg, red wine jus.	
<b>Coal-Baked Cod Loin</b>	<b>26</b>
Lemon & herb crumb.	

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(v) vegetarian option (vg) vegan option

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# The Steaks

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Our Head Chef works very closely with selected farmers  
& butchers each week to seek out the very best aged, unique & limited cuts.

## Classic Steaks

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Our classic steaks are sired from traditional & continental cross breeds, sourced only from selected farms. These beasts are aged for a minimum of 35 days, so these classic cuts will be tender with superb flavour.

<b>Rump</b> 80z Grass-fed UK.	<b>23</b>
<b>Ribeye</b> 100z Grain-fed UK.	<b>34</b>
<b>Sirloin</b> 100z Grass-fed UK.	<b>36</b>
<b>Fillet</b> 80z Grass-fed UK.	<b>40</b>

## Sharing Cuts

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### **The Butcher's Choice** 240z **90**

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

### **Chateaubriand** 160z **95**

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

### **Bone-in Ribeye** 320z **105**

Grass-fed UK. Dry-aged on the bone for 30 days.

### **Porterhouse** **POA**

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

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

## Sauces 4 each

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**Béarnaise** (v)  
**Pepper**  
**Stilton Mornay** (v)  
**Beef Jus**  
**Black Truffle Mornay** (v)

## Steakhouse Butters 2.5 each

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*Served on the side...*  
**Café de Paris**  
**Truffle & Herb** (v)  
**Roast Garlic & Herb** (v)  
**Roast Bone Marrow**

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# Signature Steaks

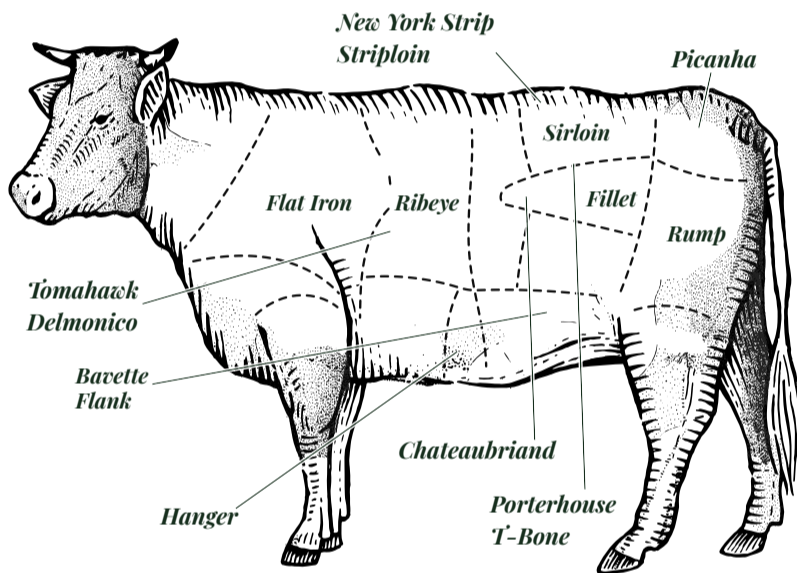
Our signature steaks are dry-aged in our specially designed, salt maturation chamber. Dry-aging improves tenderness & succulence, and the beef develops an intensely deep, rich flavour. These cuts were grass-fed for 2 seasons & finished for a period of 120 days, on a diet of maize, barley & rolled oats,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

**Delmonico** 120z / 140z / 240z 52 / 60 / 100  
 Grain-fed US. Prime cut-ribeye.

**Black Angus Striploin** 120z / 140z / 240z 50 / 58 / 96  
 Grain-fed AUS. Exceptionally well marbled for a creamier taste.

## 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

<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>
<b>Creamy Cabbage &amp; Bacon</b>	<b>6</b>
<b>Crisp Iceberg Wedge</b> (v) Stilton, mustard buttermilk & tarragon dressing, lemon & herb crumb.	<b>5.5</b>
<b>Roast Marrow Mushrooms</b>	<b>6.5</b>

### Indulgent

<b>Clotted Cream Leeks</b> (v) Black onion seed crumble.	<b>6.5</b>
<b>Haggis Fritters</b>	<b>7</b>
<b>Mac 'n' Cheese</b> (v)	<b>6</b>
<b>Crispy Battered Salt &amp; Vinegar Onion Rings</b> (v)	<b>6.5</b>
<b>Potato</b>	
<b>American Fries</b> Chicken salt.	<b>5</b>
<b>Thrice Cooked Beef Fat Chips</b>	<b>6</b>
<b>Dauphinoise Potatoes</b> (v)	<b>6.5</b>
<b>Dirty Mash</b>	<b>7</b>

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# The Desserts

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<b>Brioche French Toast</b> (v)	<b>9.5</b>
Passionfruit, white rum & coconut ganache.	
<i>Dessert Wine:</i> NV Pineau de Charentes, Ugni Blanc, Cognac, France (100ml) – 10	
<b>Sticky Toffee Pudding</b> (v)	<b>9</b>
Butterscotch sauce, vanilla bean ice cream.	
<i>Port:</i> 2012 Sandeman 'Quinta do Seixo' Ruby Port, Douro, Portugal (100ml) – 9.5	
<b>The Grill's 'Ferrero Rocher'</b> (v)	<b>11</b>
Chocolate & hazelnut parfait, crushed toffee waffle.	
<i>Dessert Wine:</i> 2018 Recioto della Valpolicella, La Giaretta, Corvina, Molinara, Rondinella, Veneto, Italy – 14	
<b>Vanilla Crème Brûlée</b> (v)	<b>9</b>
Short-cake biscuit.	
<i>Dessert Wine:</i> 2019 Sauternes Château Laville, Bordeaux, France (100ml) – 11	
<b>Lemon Meringue Tart</b> (v)	<b>9</b>
Fresh lemon curd, Italian meringue & raspberry sorbet.	
<b>Selection of House-Churned Ice Creams</b>	<b>7</b>
Please ask the team for today's flavours.	
<b>Refreshing Scoop of Sorbet</b> (vg)	<b>3.5</b>
Please ask a team member for today's flavours.	
<b>Selection of Cheese</b>	<b>15.5</b>
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 (100ml) – 11	

# To Finish

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## Liqueur Coffees

*All finished with hand-whipped vanilla cream.*

<b>Coconut, Banana &amp; Caramel</b>	<b>11</b>
Damoiseau Coconut, banana, caramel, espresso.	
<b>The Grill's Irish Coffee</b>	<b>11</b>
Jameson Black Barrel, Muscovado, espresso.	

## Dessert Wine

*Glass / Bottle*

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

## Port

*100ml / Bottle*

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

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