

Lunch Menu

Served Monday to Friday 12 – 4pm.

Snacks

Truffle & Black Pepper Popcorn	3
The Grill’s Cheese Scone <i>(v)</i> Marmite butter.	2.75 <i>pp</i>
Tempura Oyster Buttermilk, jalapeño emulsion & crisp apple.	4.5
Haggis Fritters to Share	7

Cones

Dill-Cured Salmon Lemon & mustard dressing, salmon roe.	4
Tomato Tartare <i>(v)</i> Goats curd & wood sorrel.	4

The Mains

All served with seasoned American fries

Steak Frites 8oz rump steak, Café de Paris butter.	18.5
Chicken Caesar Salad Grilled chicken, crisp cos hearts, Parmesan, sourdough croutons & The Grills Caesar dressing.	16.5
Coal Roast Sea Bream Prawn & lemongrass mousseline.	16.5
Celeriac Steak 10oz Steak <i>(vg)</i> Celeriac purée, toasted sesame & hazelnut dressing.	16.5
The Grill’s Beef Burger 6oz aged beef & pork patty, potato bun, roast marrow butter, Monterey Jack cheese, pickled onions & smoky bacon mayo.	16.5

Sides

Mac ‘n’ Cheese <i>(v)</i>	6
Crispy Battered Salt & Vinegar Onion Rings <i>(v)</i>	6.5
Wild Rocket Salad <i>(v)</i> Gran Moravia, mustard citronette, pickled beets & toasted hazelnuts.	6
Confit Carrots <i>(v)</i> Smoked honey, goats curd & beurre noisette crumb.	6

The Desserts

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