

Pre-Dinner Snacks

Truffle & Black Pepper Popcorn	3
The Grill's Cheese Scone <i>(v)</i>	2.75 <i>pp</i>
Marmite butter.	
Fresh Oysters	<i>Half Dozen 26 / Dozen 50</i>
Served over ice with Tabasco & sherry shallot vinegar.	
Tempura Oyster	4.5
Buttermilk, jalapeño emulsion & crisp apple.	
Haggis Fritters to Share	7

Cones

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

The Starters

French Onion Soup	9.5
Molten Cheddar cheese & sourdough croutons.	
Whipped Chicken Liver Parfait	10
Toasted brioche, orange & fig chutney, pickled chicory.	
Twice Baked Cheese Soufflé <i>(v)</i>	9.5
Stilton mornay & sweet red onion marmalade.	
Beef Fillet Tartare	16.5
Upstairs At The Grill 'Chester' sauce, Tabasco, crispy capers, anchovies & confit egg yolk.	
Caesar Salad	9
Crisp cos hearts, Parmesan, sourdough croutons & The Grill's Caesar dressing.	
Fire Kissed Scallops	17.5
Celeriac purée, pumpkin & roast yeast crumble, shellfish bisque.	
Vine Tomato Tartare <i>(v)</i>	10
Smoked honey, goats curd, black olive & sour dough wafer.	
The Grill's Prawn Cocktail	16.5
Charred King red prawns, crevettes, baby shrimps & a Bloody Mary aioli.	

The Mains

Manhattan Chowder	34
Daily catch fish, King red prawn, mussels, clams, saffron potatoes, shellfish sauce & a Pernod cream.	
Celeriac Steak <i>100z (vg)</i>	19
Celeriac purée, toasted sesame & hazelnut dressing.	
Butter Roasted Chicken	25
Truffle & herb stuffed leg, red wine jus.	
Coal-Roast Sea Bream	26
Prawn & lemongrass mousseline & Charles Heidsieck Champagne sauce.	

The Steaks

Classic Steaks

Our classic steaks are sired from traditional & continental cross breeds, sourced only from our selected farms. These beasts are aged for a minimum of 35 days.

Rump 80z	21
Grass-fed UK.	
Ribeye 100z	34
Grain-fed UK.	
Sirloin 100z	36
Grass-fed UK.	
Fillet 80z	40
Grass-fed UK.	

Smoked Honey Cured Fillet 100z 50

Finished in roast bone marrow butter.

Served at the table

Sharing Cuts

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.	
<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.	
Chateaubriand 160z	95
Grass-fed UK. Dry-aged on the bone for 7 days, before another 21 days of wet-aging.	
Porterhouse	POA
Grass-fed UK. The classic Porterhouse steak is where the sirloin meets the fillet.	

For an added indulgence to finish your steak...

Café de Paris Butter 2.5

Truffled Steak House Eggs 5

Charred King Red Prawns 6

Sauces 4 each

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

Steakhouse Butters 2.5 each

- Served on the side...
- Truffle & Herb (v)
 - Roast Garlic & Herb (v)
 - Roast Bone Marrow

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.

Delmonico 120z / 140z / 160z52 / 60 / 68

Grain-fed US. Prime cut-ribeye.

Black Angus Striploin 100z / 120z / 140z39 / 46 / 54

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

Heritage Steaks

Sourced from the very best Heritage, rare-breed cattle across the British Isles. Our beef is raised on grass & dry aged for a minimum of 28 days. These cuts highlight the depth, purity & character that only exceptional British farming can produce.

Boston Chop 140z70

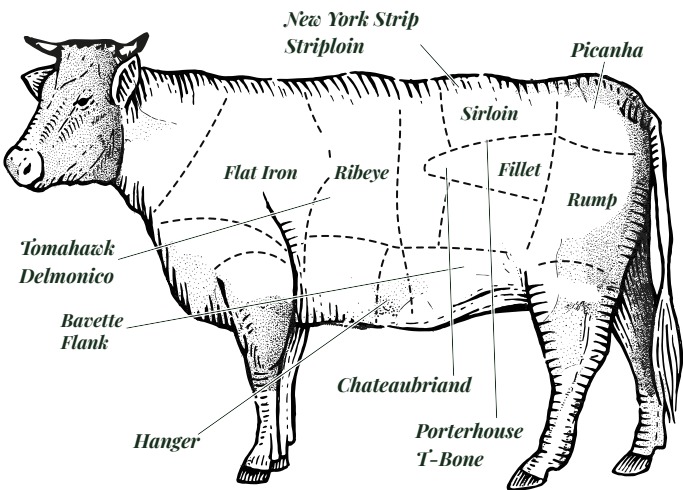
Bone in ribeye. Grass fed UK.

Fillet on the Bone 90z68

Grass-fed UK.

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, pickled beets & toasted hazelnuts.

Confit Carrots (v)6

Smoked honey, goats curd & beurre noisette crumb.

Creamy Cabbage & Bacon6

Crisp Iceberg Wedge (v)5.5

Stilton, mustard buttermilk & tarragon dressing, lemon & herb crumb.

Roast Marrow Mushrooms6.5

Indulgent

Clotted Cream Leeks (v)6.5

Black onion seed crumble.

Haggis Fritters7

Mac ‘n’ Cheese (v)6

Crispy Battered Salt & Vinegar Onion Rings (v)6.5

Potato

American Fries5

Chicken salt.

Thrice Cooked Beef Fat Chips6

Dauphinoise Potatoes (v)6.5

Dirty Mash7

(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.

The Desserts

Caramelised Apple Tart <i>(v)</i>	9.5
Confit apple & pink peppercorn puree, vanilla ice cream.	
Sticky Toffee Pudding <i>(v)</i>	9
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’ <i>(v)</i>	11
Chocolate & hazelnut parfait, crushed toffee waffle.	
<i>Dessert Wine: 2018 Recioto della Valpolicella, La Giarretta, Corvina, Molinara, Rondinella, Veneto, Italy – 14</i>	
Vanilla Crème Brûlée <i>(v)</i>	9
Short-cake biscuit.	
<i>Dessert Wine: NV Pineau de Charentes, Ugni Blanc, Cognac, France ^(100ml) – 10</i>	
Lemon Meringue Tart <i>(v)</i>	9
Fresh lemon curd, Italian meringue & raspberry sorbet.	
Selection of House-Churned Ice Creams	7
Please ask the team for today’s flavours.	
Refreshing Scoop of Sorbet <i>(vg)</i>	3.5
Please ask a team member for today’s flavours.	
Sinodun Hill Goats Cheese – West Wales <i>(v)</i>	13
Truffle honey & artisan crackers.	
<i>Dessert Wine: 2019 Sauternes Château Laville, Bordeaux, France ^(100ml) – 11</i>	

To Finish

Liqueur Coffees *All finished with hand-whipped vanilla cream.*

Cherry & Amaretto	11
Disaronno Amaretto, cherry, espresso.	
The PBGB	11
Peanut Butter Whiskey, gingerbread, espresso.	
The Grill’s Irish Coffee	11
Busker Irish Whiskey, Muscovado, espresso.	

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

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