



# LUNCH

2 Courses for £16 • 3 Courses for £19

## STARTERS

### **POACHED SMOKED SALMON MOUSSE**

Pickled cucumber & salmon caviar.

### **BLUE CHEESE SOUFFLÉ**

Colston Bassett stilton, red onion marmalade.

### **THE GRILL'S FRENCH ONION SOUP**

Crabwell cheese, rustic croutons.

### **CLASSIC CAESAR SALAD**

poached hen's egg, anchovies, Gran Moravia, crisp serrano, charred croutes.

## MAINS

### **STEAK & CHIPS**

chargrilled 170g rump steak, Café de Paris butter, fries.

### **CRISP SLOW BAKED CAULIFLOWER STEAK**

spiced cauliflower cream, roasted winter vegetables, baby herb, leaves.

### **PAN FRIED SEABASS**

Chorizo & potato terrine, sweet roast baby fennel & grapefruit hollandaise.

### **THE GRILL'S COQ AU VIN**

Confit chicken & mushroom drummer, French onion purée.

## DESSERTS

### **STICKY TOFFEE PUDDING**

vanilla ice cream.

### **CRÈME BRULÉE**

shortbread biscuit.

### **HOMEMADE ICE CREAM SORBETS**

please ask for today's flavours.

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## THE LITTLE EXTRAS

Triple Cooked Beef Dripping Chips - £3.95  
(With truffle & Gran Moravia cheese - £4.95)

American Fries - £3.50



Beer Battered Onion Rings - £3.75

Haggis Fritters - £5.50

Mac 'n' Cheese - £4.00

Seasonal Leaf Salad - £3.50

Rocket & Parmesan - £3.50



**FOOD ALLERGIES:** Please inform us if you have a food allergy or intolerance so that a manager can help you with your selection.