



LUNCH



2 Courses for £16 • 3 Courses for £19

STARTERS

FRENCH ONION SOUP

Crabtree cheese.

BLUE CHEESE SOUFFLÉ

Colston Bassett Stilton, red onion marmalade.

CHICKEN LIVER PARFAIT

Toasted brioche, crispy chicken skin, truffle butter.

CLASSIC CAESAR SALAD

Poached hen's egg, marinated anchovies, Gran Moravia, crisp air-dried ham & charred croutes.

MAINS

STEAK FRITES

Chargrilled 170g rump steak, Café de Paris butter & fries.

CRISP SLOW BAKED CAULIFLOWER STEAK

Spiced cauliflower cream, roasted autumn root vegetables.

PAN FRIED SEABASS

Root vegetable terrine, chive salsify, sweet pumpkin cream.

ROAST BREAST OF CHICKEN

Pomme purée, scorched Chinese cabbage, mushroom pithivier.

DESSERTS

STICKY TOFFEE PUDDING

Vanilla ice cream.

CRÈME BRÛLÉE

Shortbread biscuit.

HOMEMADE ICE CREAM OR SORBETS

Please ask for today's flavours.

THE LITTLE EXTRAS

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

American Fries - £3.25



Beer Battered Onion Rings - £3.25

Haggis Fritters - £5.00

Mac 'n' Cheese - £4.00

Seasonal Leaf Salad - £3.50

Rocket & Parmesan - £3.25



WINE

175ml - £5.50 • 500ml Carafe - £13.50

PIENO SUD BIANCO (White)
Ripe pears & apples with delicate citrus flavours.

PIENO SUD ROSSO (Red)
Juicy berries & plums with hints of black pepper.

PIENO SUD ROSATO (Rosé)
Bright red fruit & orange blossom.

DRINKS

HOUSE GIN & TONICS - £4.50
25ml measures all served with Double Dutch tonic

• Apple & Rhubarb • Pear & Hibiscus • Cucumber & Black Pepper

APEROL SPRITZ - £5.00
Aperol, soda & prosecco

PEACH BELLINI - £6.50
Peach juice & prosecco

GRILL COLLINS - £6.50
Apple & rhubarb gin, fresh lemon and soda

BIRRA MORETTI LAGER - £4.00

SAVANNA DRY CIDER - £4.50

NON-ALCOHOLIC

BLACKBERRY & ELDERFLOWER SODA - £3.95

BLOOD ORANGE & GINGER ALE - £3.95

APPLE & BITTER LEMON - £3.95

UPSTAIRS
AT THE
GRILL