

# UPSTAIRS

AT THE

# GRILL



## *The Starters*

### **RICH LOBSTER BISQUE - £7.50**

Poached lobster tail, dill crème fraîche.

### **BLUE CHEESE SOUFFLÉ - £7.25**

Colston Bassett Stilton, red onion marmalade.

### **CHICKEN LIVER PARFAIT - £7.25**

Toasted brioche, crispy chicken skin, truffle butter.

### **STEAK TARTARE - £7.95**

Raw fillet, traditional garnish, croutes.

### **CLASSIC CAESAR SALAD - £6.95**

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

### **SEARED SMOKED SALMON - £7.95**

Pickled fennel, sweet roasted baby fennel.

### **PAN SEARED SCALLOPS - £13.95**

Sticky pork belly, summer peas, serrano crisps.

### **TIGER PRAWNS - £9.95**

Roasted garlic butter, homemade bread.

### **BEEF CARPACCIO - £8.50**

Whisky & orange dressing, Stilton cheese, toasted walnuts.

### **THE ALLOTMENT SALAD - £6.00**

Our Chefs have taken a selection of vegetables, leaves and herbs to create a refreshing light salad.

## *The Mains*

### **PAN ROASTED RUMP OF LAMB - £16.95**

Haggis & courgette terrine, pimento jam.

### **PAN FRIED SEABASS - £17.50**

Pan-roasted chorizo, fresh citrus, chicory salad.

### **'FISH & CHIPS' - £16.95**

Butter roasted sea trout, pickled hens yolk, salt & vinegar straw potatoes.

### **CRISP SLOW BAKED CAULIFLOWER STEAK - £10.95**

Spiced cauliflower cream, roasted summer vegetables, baby herb & leaves.

### **ROAST BREAST OF CHICKEN - £15.50**

Confit drummer, charred corn, bacon popcorn.

### **WHOLE 1 1/2 LB CANADIAN LOBSTER - £40.00**

American Fries, house salad & your choice of:  
Cafe de Paris butter • Garlic & herb butter • Thermidor sauce

## LUNCH MENU

Monday - Thursday: 12pm - 3pm

Friday - Saturday: 12pm - 4pm

TWO COURSES: £16

THREE COURSES: £19

Lighter versions of your Grill favourites.

## SUNDAY ROASTS

Served Sundays All Day

BUTTER ROAST CHICKEN - £13.95

WELSH RIB OF BEEF - £14.95

SLOW ROASTED LAMB - £15.95

All served with crisp roasted potatoes, Yorkshire pudding, honey & mustard glazed carrots & parsnips, creamed cabbage and bacon, tenderstem broccoli & homemade gravy.

# The Steaks

**DELMONICO (RIB EYE) - £19.50 (8 oz) / £25.95 (12 oz)**  
Small grains of fat (marbling) give this cut its full flavour & increased moisture.

**FILLET - £27.95 (8 oz)**  
Popular because of its tenderness but subtle in flavour.

**RUMP - £16.50 (8 oz)**  
The least tender but most under-rated of the prime cuts of beef. Full flavoured.

**BONE-IN RIB EYE - £30.00 (24 oz)**  
Similar in shape & size to that of a small tennis racket!

**CHATEAUBRIAND - £30.00 (10 oz for one) / £60.00 (20 oz for two)**  
Carved by our chef & served with traditional Béarnaise sauce.  
From the head of the fillet, the best combination of tenderness & flavour.

## ABERDEEN ANGUS SELECTION ON THE BONE

Our chefs have worked closely with a certified Angus Association Approved farm that produces only the finest, selectively bred cattle. The grass fed Aberdeen Angus are dry aged in a dedicated temperature controlled, de-humidified fridge for a minimum of 31 days.

*(Our team will tell you how many days today's steaks have been aged for.)*

**WING RIB ON THE BONE - £26.95 (16 oz) / £38.95 (24 oz)**

**SIRLOIN ON THE BONE - £28.95 (16 oz) / £39.95 (24 oz)**

**T- BONE - £31.95 (16 oz) / £41.95 (24 oz)**

**PORTERHOUSE - £32.95 (16 oz) / £42.95 (24 oz)**

## USDA SPECIAL BUTCHER CUTS BOARD £60 FOR TWO PEOPLE

These 4 USDA approved cuts are sourced from Greeley, Colorado where the cattle are grain fed for a minimum of 100 days. The cuts are then aged for 20 days on the bone before being wet aged for a further 30 days to give a sweeter & more buttery aftertaste than our British equivalent.

### FLAT IRON

Also known as butler steak, this is cut with the grain from the shoulder of the animal.

### BALL TIP

This steak is found at the bottom of the beef sirloin butt.

### DENVER STEAK

A juicy, versatile cut from the tender muscle located in the chuck roll.

### TRI-TIP STEAK

Also known as a beef triangle, this is a popular steak in central & southern California.

**TO SHARE SERVED WITH TRIPLE COOKED CHIPS,  
BÉARNAISE OR PEPPERCORN SAUCE  
& TRADITIONAL STEAK GARNISH.**

# The Sides

**Triple Cooked Beef Dripping Chips - £3.95**

**Triple Cooked Beef Dripping Chips - £4.95**  
With truffle & Gran Moravia cheese

**Dauphinoise Potato - £3.75**

**American Fries - £3.50**

**Beer Battered Onion Rings - £3.75**

**Cauliflower Cheese & Bacon - £3.75**

**Creamed Spinach - £3.75**

**Cabbage & Bacon - £3.75**

**Roast Thyme Scented Carrots - £3.50**

**Tenderstem Broccoli - £3.75**

Blue cheese Hollandaise

**Seasonal Leaf Salad - £3.50**

**Rocket & Parmesan - £3.50**

**Iceberg Wedge - £3.75**

Blue cheese dressing

**Iceberg Wedge - £3.75**

Horseradish aioli, crisp serrano, parmesan & herbs

# The Little Extras

**Haggis Fritters - £5.50**

**Garlic Tiger Prawn Skewer - £5.25**

**Pan Fried Double Yolker Egg - £2.50**

**Roasted Bone Marrow - £2.50**

**Half a Canadian Lobster - £19.50**

Garlic butter

**Lobster Mac 'n' Cheese - £7.95**

**Mac 'n' Cheese - £4.00**

# The Sauces

**Traditional Béarnaise - £3.00**

**Peppercorn - £2.00**

**Cropwell Bishop Blue Cheese - £2.00**

**Diane - £2.00**

**Red Wine - £2.00**

# The Butters

**Café de Paris Butter - £1.50**

**Roast Garlic & Herb Butter - £1.50**

**Smoked Truffle Butter - £1.50**