







## RICH LOBSTER BISQUE - £7.50

Poached lobster tail, dill crème fraiche.

#### **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.



# PAN ROASTED RUMP OF LAMB - £16.95

Haggis & courgette terrine, pimento jam.

## 'FISH & CHIPS' - £16.95

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

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

Confit drummer, charred corn, bacon popcorn.

# PAN FRIED SEABASS - £17.50

Pan-roasted chorizo, fresh citrus, chicory salad.

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

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

# 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.







#### **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**

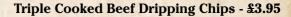
A juicy, versatile cut from the tender muscle located in the chuck roll.

## 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.





**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



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



Traditional Béarnaise - £3.00

Peppercorn - £2.00

**Cropwell Bishop Blue Cheese - £2.00** 

Diane - £2.00

**Red Wine - £2.00** 



Café de Paris Butter - £1.50

Roast Garlic & Herb Butter - £1.50

Smoked Truffle Butter - £1.50

