

UPSTAIRS AT THE GRILL

The Starters

**THE GRILL'S
FRENCH ONION SOUP - £7.50**
Crabwell cheese, rustic croutons.

BLUE CHEESE SOUFFLÉ - £7.25
Colston Bassett Stilton, red onion marmalade.

GAME TERRINE - £7.25
Sour cherry, balsamic beetroot purée,
brioche crumb.

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.

**POACHED SMOKED
SALMON MOUSSE - £7.95**
Pickled cucumber & salmon caviar.

PAN SEARED SCALLOPS - £13.95
Slow braised brisket, caramelised cauliflower
& crispy shallot crumb.

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

ROAST RUMP OF LAMB - £17.50
Rich shepherds pie, crushed celeriac & beer braised carrot.

THE GRILL'S COQ AU VIN - £15.50
Confit chicken & mushroom drummer, French onion purée.

PAN FRIED SEABASS - £16.95
Chorizo & potato terrine, sweet roast baby fennel & grapefruit hollandaise.

CRISP SLOW BAKED CAULIFLOWER STEAK - £10.95
Spiced cauliflower cream, roasted winter 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 - £14.95
WELSH RIB OF BEEF - £15.95
SLOW ROASTED LAMB - £16.95

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.

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.

CHEF'S SELECTION

Our chefs have worked closely with selected farmers in North Wales who produce only the finest rare breed, native Hereford beef. The grass fed cattle are finished on a barley & grain mix which gives the fantastic marbling & flavour. They are then dry aged by our butcher for a minimum of 30 days.

Our team will be able to tell you which cuts we have available today.

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 - £3.95

Creamed Spinach - £3.75

Cabbage & Bacon - £3.75

Local IPA & Butter Braised Carrots - £3.75

Tenderstem Broccoli - £3.75

Toasted almonds & grapefruit 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