

UPSTAIRS

AT THE

GRILL



The Starters

CLASSIC FRENCH ONION SOUP - £6.00

Crabtree cheese.

BLUE CHEESE SOUFFLÉ - £6.95

Colston Bassett Stilton, red onion marmalade.

CHICKEN LIVER PARFAIT - £6.95

Toasted brioche, crispy chicken skin, truffle butter.

STEAK TARTARE - £7.50

Raw fillet, traditional garnish, croutes.

CLASSIC CAESAR SALAD - £6.50

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

ROAST SEA BASS - £7.95

Cavalo Nero, pickled chestnut mushrooms & mushroom ketchup.

PAN SEARED SCALLOPS - £13.95

Ox cheek & bone marrow beignet, roast shallots & horseradish aioli.

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 - £16.50

Braised red cabbage, heritage carrots, mulled red cabbage purée.

PAN FRIED SEABASS - £16.95

Root vegetable terrine, chive salsify, sweet pumpkin cream.

BUTTER ROAST BREAST OF PHEASANT - £16.95

Confit leg & tarragon fritter, caramelised parsnip.

CRISP SLOW BAKED CAULIFLOWER STEAK - £9.95

Spiced cauliflower cream, roasted autumn root vegetables.

ROAST BREAST OF CHICKEN - £14.95

Pomme purée, scorched Chinese cabbage, mushroom pithivier.

WHOLE 1 1/2 LB CANADIAN LOBSTER - £39.50

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) - £18.50 (8 oz) / £24.95 (12 oz)
Small grains of fat (marbling) give this cut its full flavour & increased moisture.

FILLET - £26.95 (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 - £26.50 (16 oz) / £38.50 (24 oz)

SIRLOIN ON THE BONE - £28.50 (16 oz) / £39.50 (24 oz)

T- BONE - £31.50 (16 oz) / £41.50 (24 oz)

PORTERHOUSE - £32.50 (16 oz) / £42.50 (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 - £3.25

Beer Battered Onion Rings - £3.25

Cauliflower Cheese & Bacon - £3.25

Creamed Spinach - £3.50

Cabbage & Bacon - £3.75

**Roast Garlic, Thyme Carrots & Parsnips -
£3.50**

Tenderstem Broccoli - £3.75
Blue cheese Hollandaise

Seasonal Leaf Salad - £3.50

Rocket & Parmesan - £3.25

Iceberg Wedge - £3.50
Blue cheese dressing

The Little Extras

Haggis Fritters - £5.00

Garlic Tiger Prawn Skewer - £5.25

Pan Fried Double Yolker Egg - £2.50

Roasted Bone Marrow - £2.50

Half a Canadian Lobster - £19.00
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