



# THE GRILL ROOM

## WHILE YOU WAIT

### BASKET OF ARTISAN BREADS

Whipped Sea Salt Butter £3.00

### KALAMATA OLIVES

Provence Herbs - Extra Virgin Olive Oil £3.00

## SMALL PLATES

### START OR SHARE

#### DUCK WONTON

Honey Sesame Crock Pot Peking Sauce £8.00

#### CALAMARI

Crispy Pork Scratching - Lemon Lime - Ginger - Chilli £6.00

#### TRUFFLE MUSHROOM

Chestnut + Oyster on Toast Spinach - Garlic Truffle Crème £6.00

#### SCOTTISH SALMON

Gin - Juniper + Citrus Cured Wasabi - Avocado - Pickled Onion £8.00

#### BEEF BRESAOLA

Fig - Balsamic Reduction Feta - Mizuna Leaves £8.00

#### SOFT SHELL CRAB PAKORA

Warm Tomato Fondue £8.00

#### STICKY CHIPOTLE CHICKEN

Red Pepper Purée - Coriander £7.00

#### PRAWN COCKTAIL

Cos - Blush Tomato - Marie Rose £8.00

#### CHEF'S SEASONAL SOUP (V)

Artisan Bread - Whipped Butter £5.00

#### KING SCALLOPS

Pea Purée - Pancetta Seaweed Marrow Butter £9.00

## BIG PLATES

### BETWEEN THE BREAD

*Served With Chips - Red Onion Pickle*

#### GROUND STEAK BURGER

8oz Burger - Bacon - Cheddar Onion Hash - Chilli Jam £15.00

#### BUTTERMILK FRIED CHICKEN BREAST

Katsu Curry - Corn Mayo £14.00

#### ROAST BUTTERNUT

Quinoa - Pumpkin Seed Crust Grilled Red Pepper - Halloumi £13.00



#### CHICKEN

Truffle Buttered Leeks Smoked Cheese Cream Onion Hash £15.00

#### FLAT IRON STEAK STROGANOFF

Mushroom - Quinoa Spinach Pilaf Rice £17.00

#### LAMB RUMP

Harissa Marinade - Grilled Feta Ratatouille Gnocchi Ragù Basil Pesto £17.00

#### BUTTERNUT SQUASH FUSILLI (V)

Spinach - Chestnut Mushrooms Parmesan - Garlic Bread £13.00

#### CATCH OF THE DAY

Bitter + Twisted Batter - Minted Peas Wasabi Tartare £14.00

#### STONE BASS

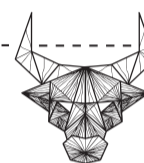
Chorizo - Bombay Potatoes Tomato - Spinach £16.00

#### SWORDFISH

Vegetable Spaghetti - Rice Noodle Ponzu Sauce £16.00

#### KING PRAWN LINGUINI

Garlic - Lemon - Chilli Oil Spinach - Cilantro £15.00



### STEAK

*Served with Onion Hash - Chips Tomato - Mushroom*

8 OZ FLAT IRON £17.00

10 OZ SIRLOIN £24.00

12 OZ RIBEYE £25.00

9 OZ CHATEAU FILLET £26.00

### FOR TWO

18 OZ CHATEAUBRIAND Choice of Sauce £55.00

#### LAND AND SEA BOARD

Flat Iron - Chateau Steak - Calamari Crab Pakora - King Prawn Smoked Gin Lemon Aioli £60.00

### TOP IT OFF

Garlic King Prawns £5.00

Blue Murder Cheese Grill £3.00

Garlic Sautéed Field Mushrooms £3.00

Corn on the Cob £3.00

Charred - Truffle Butter £4.00

Bone Marrow Melt

### SALAD

#### SHREDDED DUCK

Charred Blood Orange Thyme Gin Dressing £9.00/£13.00

#### KING PRAWN NIÇOISE

Crispy Poached Hen's Egg £9.00/£13.00

#### QUINOA

Squash - Avocado - Spinach Sweet Honey Chilli Dressing Grilled Halloumi £7.00/£11.00

### BIT ON THE SIDE

SKIN-ON CHIPS £3.00

CAULIFLOWER CHEESE GRATIN £3.00

MAC 'N' CHEESE £3.00

MARKET SALAD House Dressing £3.00

COS LETTUCE Ranch Dressing £3.00

SEASONAL BUTTERED VEGETABLES £3.00

### SAUCES

#### CHIMICHURRI

#### SMOKED GARLIC BUTTER

#### BUFFALO CHASE BOURBON PEPPER CREAM

#### BLUE MURDER CREAM

#### RIOJA JUS

#### STROGANOFF

All £2.00

Please note all food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance please advise your server before ordering. Full allergen information is available on request. We believe in the quality of locally sourced ingredients and take pleasure in using them in our menus.