

THE
GRILL ROOM

NIBBLES & STARTERS

ARTISAN BREAD BOARD | MISTOLIVA OLIVES | GARLIC & HERB CIABATTA

All £3.00

HONEY ROAST PARSNIP
& APPLE SOUP

Curry Oil £5.00

DUCK LIVER PÂTÉ

Balsamic & Plum Chutney
Sour Dough Toast £6.75

CREAMY CHESTNUT
& BUTTON MUSHROOM AULD REEKIE

Smoked Garlic & Cheese Sauce £6.00

STRAWBERRY & PROSECCO JELLY

Melon & Berry Salad - Mint Syrup £5.95

PAN-SEARED SCALLOPS

Cumin Roast Parsnip Purée
Black Pudding Crumble - Apple Glaze £9.00

CRAYFISH &
SMOKED SALMON COCKTAIL

Tomato - Sweetcorn Salsa
Curried Mango Aioli £8.00

FROM THE GRILL

*Served with Marinated Tomato - Flat Cap Mushroom
Onion Rings - Skin on Chips*

8 OZ SIRLOIN £23.00

10 OZ RIBEYE £24.00

8 OZ FILLET £28.00

FESTIVE STEAK BURGER

Streaky Bacon - Garlic & Sage Mayonnaise
Skin On Chips £12.50

PIRI PIRI CHICKEN BREAST BURGER

Mizuna - Garlic & Sage Aioli
Skin on Chips £13.00

FISH & PASTA

BUTTERNUT SQUASH GNOCCHI

Burnt Butter Hollandaise - Smoked Apple
Button Mushroom £12.95

BAKED COD FILLET

Marinated in Lemon & Garlic Sicilian Tomato
Kale & Chickpea Ragù £16.00

BAKED CHILLI &
LIME SALMON FILLET

Pak Choi - Bean Sprouts - Zucchini
Noodles - Coconut Infusion £15.00

PUMPKIN FUSILLI

Spinach - Chestnut Mushrooms
Parmesan - Garlic Bread £12.95

MEAT & POULTRY

ROAST TURKEY BREAST

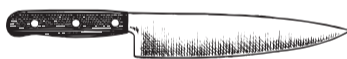
Roast Potatoes
Roast Winter Root Vegetables
Sage & Onion Stuffing
Cranberry-Infused Jus £15.50

VENISON STEAK

Cumin Roasted Celeriac & Carrot
Gratin Potato - Buttery Kale
Chestnut & Black Pudding
Pepperberry Jus £17.95

FLAT IRON STEAK

Mushroom Stroganoff
Quinoa
Spinach Pilaf Rice £17.00



SIDE ORDERS

RUSTIC SKIN-ON CHIPS

PARSNIP & RED ROOSTER BUTTERY
MASHED POTATO

OVEN ROASTED SWEET POTATO

Garlic - Chilli

GARDEN SALAD

House dressing

BEER BATTERED ONION RINGS

BUTTERED SEASONAL VEGETABLES
All £3.00

SAUCES

BLACK BOURBON PEPPER

BÉARNAISE

BLUE CHEESE CREAM

RIOJA

GARLIC HERB BUTTER

All £2.00



DESSERTS

BOOZY CHRISTMAS PUDDING

Caramelised Orange - Rum Custard £5.95

CHOCOLATE PRALINE
& CARAMEL PROFITEROLES

Vanilla Cream Chantilly £5.95

LEMON & POPPING PROSECCO
SHORTBREAD CHEESECAKE

Mulled Raspberry Sauce £5.95

CHEESE TRUCKLE PLATE

Mature Cheddar
Blue Murder Farmhouse
Brie | House Chutney | Crackers £7.75

HOT STICKY GINGER
BREAD PUDDING

Candied Orange Ice Cream
Toffee Sauce £5.95

MANGO POSSET &
WINTER BERRY MERINGUE

Nutty Granola Crunch £5.95

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.