



STAFFORDSHIRE GRILL MENU

our food is all prepared and cooked to order here at the grill, sourcing from local suppliers within Staffordshire where possible, all our cuts of meat are all recommended by our butcher & chef

our highlight is our stunning premium KOPA charcoal oven which is a first within Staffordshire, all our meat is cooked within this authentic charcoal fired oven adding gorgeous & unrivalled flavour

find out more @ staffordshiregrill.com



STAFFORDSHIRE
LEISURE GROUP

Staffordshire Grill | Marketplace | Brewood | ST19 9BS

NOM Restaurant & Bar | Stafford Street | Hanley | ST1 1LS

APPETISERS

warm bread platter (v) 5.95

hummus, olive oil & feta cheese

sea salt pork scratchings 3.95

with an apple & thyme sauce

sharing baked in the box camembert (v) 12.95

rosemary & garlic baked camembert, sticky onion jam, warm bread

mixed kalamata and nocellara olives (v) 3.95

garlic ciabatta (v) 3.50

STARTERS

soup of the moment (v) 4.95

accompanied by warm bread & butter

seared scallops 8.95

fresh scallops with cauliflower purée & curry oil dressing

spiced pork belly 8.95

panko breaded pork, pak choi & oriental sauce

heritage tomatoes (v) 7.50

heirloom tomato, torn mozzarella & micro basil, dressed with rapeseed oil

carpaccio of beetroot (v) 7.95

beetroot with scattered rosary goats cheese, candied walnuts & blood orange jelly

thai crab cakes 7.50

seasoned fresh crab, carrot and coriander salad with chilli & lime dressing

sharing charcuterie board (for two) 12.95

featuring truffle honey glazed figs & warm bread

MAIN DISHES

gressingham duck breast 18.50

accompanied with confit duck spring roll, chinese cabbage & a szechuan pepper jus

four cheese gnocchi (v) 12.95

potato gnocchi & four cheese sauce finished with ruby chard & rapeseed oil

seared hake 14.95

fresh hake fillet, goats cheese mash, sun-dried tomato tapenade & rocket oil

pork steak 14.95

10oz pork steak, gratin potato, cardamom carrots & a scrumpy cider sauce

chicken salad 13.95

chicken breast, smoked bacon & pimento pepper salad with cumberland dressing

fish & chips 11.95

beer battered fish & chips cooked in beef dripping, served with tartar sauce & minted garden peas

pea & asparagus risotto 12.95

seasonal asparagus risotto with parmesan crumb & herb oil

niçoise salad 10.95

finished with a soft boiled egg *add grilled mackerel fillets or grilled halloumi* 4.00

staffordshire grill beef burger 12.95

6oz homemade beef burger or butterflied chicken breast, topped with pulled pork, jalapeno peppers & bbq sauce, served with beef dripping chips *add cheese* 1.00 & *bacon* 1.00

SIDES

all 3.50

mac & cheese
seasonal vegetables
new potatoes
honey glazed carrots
beef dripping or vegetarian chips
onion rings
dauphinoise potatoes

THE STEAKS

all our steaks are selected from the finest cuts recommended by our Staffordshire butcher and cooked to perfection within our one of a kind unique high temperature charcoal fired oven, all served with grilled tomato, mushroom and beef dripping chips, our steaks are seasoned and cooked with garlic butter

bistro rump ^{16.95}

our 225g bistro rump is taken from the most tender part of the rump and is highly trimmed to produce a tender flavoursome steak, enjoy your steak how you like but we recommend this cut to be served medium rare

angus sirloin ^{20.95}

lean, well flavoured and moderately tender, this 283g steak is certainly versatile, juicy and delicious, enjoy your steak how you like but we recommend this cut to be served up to medium

rib eye ^{19.95}

a gorgeous 283g steak which carries a little more fat than other steaks, this keeps the steak tender and adds lots of flavour, arguably the juiciest cut, enjoy your steak how you like but we recommend this cut to be served medium or above

prime rib ^{27.95}

well known in america, the prime rib is popular with our american cousins, tender, moist and flavourful, 450g served on the bone, enjoy your steak how you like but we recommend this to be served up to medium rare

fillet ^{26.95}

the 225g fillet is a very tender steak and incredibly lean, a popular steak, it is the most tender cut, enjoy your steak how you like but we recommend this cut to be served up to medium

add a gorgeous homemade peppercorn, béarnaise, diane or blue cheese sauce ^{1.95}

or indulge by adding on a king prawn skewer ^{3.95}

DESSERTS

all our desserts are homemade by our fantastic team of chefs

crème brûlée 6.25

traditional vanilla crème brûlée served with shortbread biscuit

sticky toffee pudding 6.25

warm sticky toffee pudding drizzled with butterscotch sauce & served with vanilla ice cream

raspberry eton mess 6.25

fresh raspberries, lemon curd and meringue

diam bar cheesecake 6.50

real crunchy almond diam bar cheesecake with scattered toffee popcorn

warm chocolate brownie 6.25

with rich chocolate sauce & served with vanilla ice cream

cheeseboard 6.95

a selection of gorgeous cheeses with crackers, grapes & celery

dessert platter for two 14.25

a selection of our desserts, served for two to share

CHILDREN'S SELECTION

all £6.95

mac & cheese

sausage, chips & peas

small fish & chips

LUNCH MENU

served monday to saturday until 4pm daily

1 course 9.95 2 course 13.95 3 course 15.95

STARTERS

soup of the moment

accompanied with warm bread

lamb kofta kebab

with toasted pita bread & tzatziki dip

garlic mushrooms

with toasted sourdough

MAIN DISHES

flat iron steak

served in toasted sour dough and topped with blue cheese & served with beef dripping chips *(1.95 supplement)*

chicken & smoked bacon salad

garden salad with piquillo peppers & a cumberland dressing

staffordshire grill beef burger

homemade 6oz beef burger in a toasted brioche bun topped with cheddar cheese & bacon, served with beef dripping chips

mac & cheese

creamy cheese sauce served with dressed salad & garlic ciabatta

ploughman's lunch

chicken liver pâté, pork pie, cheddar cheese, pickles, mixed salad & warm bread

DESSERTS

sticky toffee pudding

with butterscotch sauce & vanilla ice cream

eton mess

with raspberry and lemon meringue

daim bar cheesecake

with toffee popcorn

SUNDAY LUNCH MENU

2 course ^{18.95} 3 course ^{22.95}

STARTERS

soup of the moment

accompanied with warm bread

garlic creamed forest mushrooms

with toasted sourdough

thai crab cakes

carrot & coriander salad, chilli & lime dressing

bruschetta with prosciutto ham

with a sun blushed tomato tapenade & a rocket coulis

MAIN DISHES

topside of beef

roasted topside of staffordshire reared beef, yorkshire pudding, market vegetables & roast potatoes with a homemade gravy

loin of pork

roasted loin of pork, creamed potato, market vegetables & roast potatoes with a scrumpy cider sauce

chicken breast

pan roasted chicken breast, sage & onion stuffing, market vegetables & roast potatoes with a homemade gravy

fish & chips

ale battered fish, beef dripping chips, minted peas & tartar sauce

four cheese potato gnocchi

with baby spinach, ruby chard & rapeseed oil

DESSERTS

sticky toffee pudding

with butterscotch sauce & vanilla ice cream

daim bar cheesecake

with toffee popcorn

vanilla crème brûlée

with shortbread biscuit

chocolate brownie

with a warm chocolate sauce & vanilla ice cream