

CHESHIRE GRILL

COUNTRY PUB & STEAKHOUSE

Welcome to Cheshire Grill Country Pub & Steakhouse

The majority of our food is freshly prepared and cooked to order here at the Grill by David, Jack and the fantastic chef team.

All our steaks are premium 35 day aged British steak and we cook them directly on charcoal within our stunning KOPA charcoal chamber. We keep this chamber at roughly 450°C, smoking and firing our steaks to perfection.

We love to look after our guests – so let us know if there is anything further we can do to make you feel special.



Leon Burton



STARTERS

Soup of the Day (v)

4.75

Toasted sourdough & whipped butter

Chicken Liver, Brandy & Herb Pate

5.95

Toasted sourdough, red onion chutney & whipped butter

Beetroot Cured Sea Trout

7.25

Fennel & orange salad with sourdough crisps

Ham & Pea Terrine

6.95

Piccalilli, dressed rocket, whipped butter & toasted sourdough

Black Pudding Scotch Egg

6.95

Soft boiled egg, dressed rocket & a homemade brown sauce

Mozzarella, Tomato & Basil Salad (v)

4.95

Baby mozzarella, vine ripened tomato, picked basil & rocket salad, dressed with balsamic & olive oil

Classic Chicken Caesar Salad

5.95

Chargrilled chicken, crisp parma ham & cos lettuce bound in a Caesar dressing with parmesan & a soft boiled hen's egg

Smoked Duck Salad

7.45

Hot-smoked duck breast, celeriac & pomegranate salad with orange & watercress

MAIN COURSES

Pan Fried Sea Trout

14.95

Herb roasted new potatoes & Mediterranean vegetables, tomato & coriander salsa verde

Crispy Beef Salad

13.25

Shaved mooli, carrot and Chinese leaf, citrus dressing with toasted chilli cashews, deep fried beef strips, dressed in a sweet Thai dressing

Classic Fish & Chips

12.95

Haddock fillet, crispy golden beer batter, triple cooked beef dripping chips, mushy peas & homemade tartare sauce

Slow Braised Lamb Breast

19.95

Slow braised & pressed lamb breast, roasted baby carrots, carrot & ajwain purée, hazelnut Dukkah crumb

Beef Bourguignon

13.75

Slow braised beef, smoked bacon, mushrooms & baby onions cooked in red wine, served with buttery Yukon mash & seasonal vegetables

Gammon, Egg & Chips

13.95

Fried local sapling farm eggs, triple cooked beef dripping chips & roasted pineapple

Classic Chicken Caesar Salad

10.95

Chargrilled chicken, crisp parma ham & cos lettuce, bound in a classic Caesar dressing with parmesan & a soft boiled hen's egg

SIDES

Coleslaw 3.25

Side Salad 3.25

Barbequed Broccoli 3.25

Honey Roast Carrots 3.25

Skinny Fries 3.50

Yukon Mash 3.50

Mixed Vegetables 3.50

Beef Dripping Chips 3.50

Onion Rings 3.75

Mac & Cheese 3.75

Sweet Potato Fries 3.75

Truffle & Parmesan Fries 3.75

MAIN COURSES

Risotto of the Day (v)

11.95

Our friendly team will inform you of the Risotto of the Day

Moving Mountains Burger (ve)

12.95

100% plant based vegan burger, gherkin relish, lettuce, tomato, pickled slaw, toasted pretzel bun & skin-on fries

Roasted Beetroot Wellington (ve)

13.50

Roasted beetroot wrapped in spinach & puff pastry, served with herb roasted new potatoes & seasonal vegetables

Stuffed Chicken Breast

12.95

Chicken breast stuffed with roasted red peppers & spinach, wrapped in parma ham, served with smoked paprika mash & a roasted red pepper sauce

Crisp Oriental Pork Belly

14.75

Pork belly slow cooked with ginger, chilli, coriander, served with Oriental coleslaw, barbequed pak choi & a honey, soy & lime glaze

Steak & Ale Pie

14.25

Handmade puff pastry pie filled with braised feather blade, mushrooms & baby onions, bound in a thick ale gravy, with buttery Yukon mash & seasonal vegetables

Cheshire Grill Burger

12.95

Handmade steak burger, gherkin relish, lettuce, tomato & red onion in a toasted brioche bun, skin-on fries & homemade coleslaw

add to your burger: cheese, bacon, pulled pork & jalapeños, fried egg, sriracha sauce ^{95p} each

SIDES

Coleslaw 3.25

Side Salad 3.25

Barbequed Broccoli 3.25

Honey Roast Carrots 3.25

Skinny Fries 3.50

Yukon Mash 3.50

Mixed Vegetables 3.50

Beef Dripping Chips 3.50

Onion Rings 3.75

Mac & Cheese 3.75

Sweet Potato Fries 3.75

Truffle & Parmesan Fries 3.75

STEAK SELECTION

All our steaks are 35 day aged British steak, cooked over charcoal within our specialist high temperature charcoal chamber. All steaks are accompanied with triple cooked beef dripping chips, a rocket parmesan salad, mushroom & tomato.

283g Rump

16.95

One of the leanest cuts, this 283g steak has lots of flavour, enjoy your steak how you like but we recommend this cut to be served up to medium

283g Ribeye

19.95

A gorgeous 283g steak with carries a little more fat than the others, 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 up to medium well

450g Prime Rib

29.95

Popular with our American cousins, this cut is served on the bone, a very tender, moist and flavourful steak, enjoy your steak how you like but we recommend this cut to be served medium rare to medium

TURN OVER FOR MORE STEAKS

ADD A SAUCE TO YOUR STEAK:

BEARNAISE, PEPPERCORN, PORT & STILTON OR CHIMICHURRI SAUCE ^{1.95}

ADD A TOPPER TO YOUR STEAK:

SCAMPI, PRAWN SKEWER, CREAMY GARLIC MUSHROOMS, STICKY RED WINE ONIONS, STILTON & BLACK PEPPER, TOMATO & CORIANDER SALSA VERDE, FRIED EGGS OR FETA & JALAPEÑOS ^{2.95}

SIDES

Coleslaw ^{3.25}

Side Salad ^{3.25}

Barbequed Broccoli ^{3.25}

Honey Roast Carrots ^{3.25}

Skinny Fries ^{3.50}

Yukon Mash ^{3.50}

Mixed Vegetables ^{3.50}

Beef Dripping Chips ^{3.50}

Onion Rings ^{3.75}

Mac & Cheese ^{3.75}

Sweet Potato Fries ^{3.75}

Truffle & Parmesan Fries ^{3.75}

STEAK SELECTION

All our steaks are 35 day aged British steak, cooked on charcoal within our specialist high temperature charcoal chamber. All steaks are accompanied with triple cooked beef dripping chips, a rocket parmesan salad, mushroom and tomato.

283g Sirloin

20.95

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

226g Fillet

26.95

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

226g Bistro Rump

15.95

This cut is taken from the most tender part of the rump & is highly trimmed to produce a tender flavoursome steak, enjoy your steak how you like but we recommend this cut to be served up to medium

Special Cut

Our Head Chef prepares larger and special cuts, ask our team what special cuts we have available today

ADD A SAUCE TO YOUR STEAK:

BEARNAISE, PEPPERCORN, PORT & STILTON OR CHIMICHURRI SAUCE ^{1.95}

ADD A TOPPER TO YOUR STEAK:

SCAMPI, PRAWN SKEWER, CREAMY GARLIC MUSHROOMS, STICKY RED WINE ONIONS, STILTON & BLACK PEPPER, TOMATO & CORIANDER SALSA VERDE, FRIED EGGS OR FETA & JALAPEÑOS ^{2.95}

SIDES

Coleslaw ^{3.25}

Side Salad ^{3.25}

Barbequed Broccoli ^{3.25}

Honey Roast Carrots ^{3.25}

Skinny Fries ^{3.50}

Yukon Mash ^{3.50}

Mixed Vegetables ^{3.50}

Beef Dripping Chips ^{3.50}

Onion Rings ^{3.75}

Mac & Cheese ^{3.75}

Sweet Potato Fries ^{3.75}

Truffle & Parmesan Fries ^{3.75}

LUNCH MENU

Pulled Pork Sandwich

8.95

Slow cooked pulled pork covered in a delicious spicy bbq sauce with Monterey jack cheese & rocket, toasted brioche bun, skin-on fries & coleslaw

Scampi & Chips

9.95

Deep fried Whitby scampi & our triple cooked beef dripping chips, tartare sauce & rocket

Ham, Cheddar & Piccalilli Ciabatta

7.95

Our honey & mustard glazed sliced gammon, cheddar & piccalilli in a warm baked baguette, salad & skin-on fries

Steak Sandwich

10.95

Bavette steak cooked on our KOPA charcoal grill, flame roasted tomato chutney & watercress served in a toasted ciabatta, salad & skin-on fries

'Posh' Fish Finger Sandwich

8.75

Beer battered haddock goujons, baby gem lettuce, tartare sauce, toasted brioche bun, salad & skin on fries

Mozzarella, Tomato & Basil Salad (v)

6.95

Baby mozzarella, vine ripened tomato, picked basil & rocket salad, dressed with balsamic & olive oil

Chargrilled Chicken Ciabatta

8.95

Chargrilled chicken breast, sweet red pepper chutney, cheese, watercress, salad & skin-on fries

Roasted Mediterranean Vegetables & Red Pepper Chutney Ciabatta (ve)

7.95

Roasted aubergine, courgette & peppers with red pepper chutney, salad & skin-on fries

SUNDAY LUNCH MENU

1 course 12.95 | 2 course 16.95 | 3 course 21.95

STARTERS

Soup of the Day

Warm bread & butter

Garlic Mushrooms

Ciabatta bread

Pork & Leek Croquettes

Apple sauce

Chicken Liver, Brandy & Herb Pate

Toasted sourdough, red onion chutney & whipped butter

MAIN COURSE

Roasted Topside of Beef

Yorkshire pudding, savoy cabbage & bacon, carrot mash, broccoli, beef dripping roast potatoes & homemade gravy

Chicken Breast

Yorkshire pudding, savoy cabbage & bacon, carrot mash, broccoli, beef dripping roast potatoes & homemade gravy

Honey & Mustard Glazed Gammon

Yorkshire pudding, savoy cabbage & bacon, carrot mash, broccoli, beef dripping roast potatoes & homemade gravy

Fish & Chips

Ale battered, beef dripping chips, mushy peas & tartare sauce

CAN'T DECIDE WHICH ROAST TO HAVE?

2 MEAT ROAST FOR £3 EXTRA OR ALL 3 MEATS FOR ONLY £4 MORE

ASK US ABOUT TODAY'S DESSERTS

CHILDREN'S MENU

Includes an option from below, a drink & an activity pack to keep them busy – all for £6.95.

Fish Fingers

Chips, salad & peas

Mac & Cheese

Garlic bread

4oz Bistro Rump

Salad & chips, pink or well done

Chicken Goujons

Fries, salad & peas

AFTERNOON TEA

Enjoy a range of finger sandwiches, mini cakes, homemade scones & unlimited tea / coffee for only £14.95 each. Must be pre-booked.

BOTTOMLESS PROSECCO

Two course lunch with bottomless prosecco only £30 or enjoy three courses for £35. Available Monday to Saturday until 4.30pm. Ask our friendly team for more information.

