

CHESHIRE GRILL

COUNTRY PUB & STEAKHOUSE

Welcome to Cheshire Grill Country Pub & Steakhouse

The General Manager Mitch – along with Head Chef Scott and Sous Chef Jack welcome to you to the Cheshire Grill.

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 brioche, red onion chutney & whipped butter

Black Pudding Scotch Egg

6.95

Soft boiled egg, dressed rocket & a homemade brown sauce

Thai Fishcakes

5.95

Oriental salad & spicy dip

Classic Chicken Caesar Salad

5.95

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

Chicken Satay Skewers

6.95

Oriental salad & a spicy satay dipping sauce

Pulled BBQ Mushrooms (ve)

5.95

Sourdough, spring onions & green chilli

Hendrick's Gin Cured Salmon

7.25

Fennel & orange salad with sourdough crisps

MAIN COURSES

Stuffed Chicken Breast

14.95

Chicken breast stuffed with mozzarella & garlic butter, wrapped in cured ham, creamy yukon mash & a white wine sauce

Beef Brisket

14.95

Slow cooked beef brisket with bacon, onions & mushrooms in a red wine gravy, creamy yukon mash & seasonal vegetables

Classic Fish & Chips

12.95

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

Shepherd's Pie

12.95

Lamb, peas & carrots, topped with creamy yukon mash & celeriac, seasonal vegetables

Pan-fried Salmon

14.95

Herb roasted new potatoes & mediterranean vegetables with a tomato & coriander salsa verde

Gammon, Egg & Chips

13.95

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

Bang Bang Chicken Salad

10.95

Chicken cooked with chilli, ginger, peanuts, oriental salad & a sweet but spicy satay dressing

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

Chicken Katsu

11.95

Breaded & deep fried chicken breast, steamed coconut rice & a homemade katsu curry sauce

Moving Mountains Burger (ve)

12.95

100% plant based vegan burger, our signature tomato 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

Moules Marinière

12.95

Fresh mussels cooked in white wine, cream, shallots & garlic, warm sourdough bread & skin-on fries

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

13.95

Handmade steak burger, our signature burger relish, cheese, bacon, lettuce, tomato & red onion, toasted brioche bun & skin-on fries

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}

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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 BBQ Mushrooms (ve)

7.95

Shredded king oyster mushrooms in our spicy homemade BBQ sauce, spring onion & green chilli, pretzel bun & skin-on fries

Scampi & Chips

9.95

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

Sausage & Mash

7.95

Two pork & leek sausages, buttery yukon mash, seasonal vegetables & a red wine gravy

Steak Sandwich

10.95

Sliced rump 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

Chicken Katsu Burger

8.95

Breaded & deep fried chicken breast, shredded oriental vegetables, katsu curry sauce, brioche bun & skin-on fries

Roasted Mediterranean Vegetables & Red Pepper Chutney Ciabatta (ve)

7.95

Roasted aubergine, courgette & peppers with flame roasted tomato 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

Ham & Cheese Croquettes

Red onion jam

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

Sausage & Mash

Mash, peas & gravy

AFTERNOON TEA

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

