

À LA CARTE MENU

ENJOY A TIPPLE

Prosecco Via Vai 7.45 / 31.95
Glass or bottle, enjoy
the bubbles

Raspberry Bellini 8.95
Raspberries, topped up with
our house fizz

Spiced Rum Sour 9.25
Old J cherry spiced rum, lemon
juice and silky egg white

Pornstar Martini 10.25
Passionfruit shaken with vodka,
shot of prosecco

STARTERS

Soup of the Day 6.95 ve option
Sourdough bread, salted whipped butter

Salt & Pepper Squid 9.75
Oriental salad, garlic mayonnaise

Spicy Popcorn Chicken 8.95
Sweet honey mustard dressing

Thai Fishcakes 9.25
Oriental salad, sweet chilli dipping sauce

Arancini 8.95 v
Wild mushroom & cheese rice balls, served
with red pesto, Italian cheese

Scotch Egg 10.25
Black pudding & sausage scotch egg,
rocket, bbq sauce

Vegetable Pakoras 8.95 ve
Pickled red onions, baby spinach, chilli,
yoghurt, mixed pepper

Black Pudding Croquettes 9.25
Black pudding & stuffing croquettes,
handmade apple chutney

Pulled Pork Bao Buns 9.95
Bbq pulled pork, soft bao buns, red chilli,
spring onion, pickled red onion

Bruschetta 8.95 ve option
Cherry tomatoes, beetroot, basil, vinaigrette
dressing, buffalo mozzarella

Crispy Beef Salad 9.75
Toasted chilli peanuts, oriental salad,
sweet Thai dressing

MAIN COURSES

Butter Chicken Curry 17.95
Creamy butter sauce, succulent chicken thigh, garlic naan
bread, coconut rice

Beef Brisket 18.95
Twelve hour slow cooked beef brisket, bourguignon sauce,
buttery mash, roasted carrots

Pan Fried Duck Breast 21.95
Creamy dauphinoise potato, braised red cabbage, green
beans, black cherry glaze

Pie of the Day 17.95
Handcrafted puff pastry pie of the day, buttery mash,
roasted carrots, peas, gravy

Seared Seabass 19.95
Beetroot carpaccio, mustard seed new potatoes, green
beans, cherry tomatoes, shallot & caper vinaigrette

Mozzarella & Tomato Salad 14.95
Buffalo mozzarella, cherry tomatoes, spinach, rocket,
watercress, basil, citrus dressing, balsamic, flaked almonds

Gammon & Pineapple 16.75
Home style chips, free range fried egg, moreish rum &
pineapple relish

Wild Mushroom Stroganoff 16.95 ve
Chestnut, shimeji and oyster mushrooms, creamy
stroganoff sauce, penne pasta, garlic bread

Haddock & Chips 16.95
Grill beer battered haddock fillet, chunky chips, mushy
peas, tartar sauce, lemon wedge

Crispy Beef Salad 15.95
Oriental salad, toasted chilli peanuts, sweet Thai dressing,
red chilli, spring onion

Red Wine Chicken 18.95
Creamy dauphinoise potato, roasted carrots, sweet shallot
puree, rich red wine gravy

Cauliflower Curry 15.95 ve
Spiced cauliflower, creamy vegan butter sauce, garlic naan
bread, coconut rice

Grill Burger 17.45
Two steak patties, brioche bun, burger relish, cheese, bacon,
salad, seasoned fries
add pulled pork 1.95

Crispy Pork Belly 18.95
Slow cooked pressed pork belly, creamy mash, braised red
cabbage, black pudding croquette, cider & mustard jus

THE GRILL

Our steak selection has been carefully curated for its quality. Cooked over high heat with a little sea salt, cracked
black pepper and finally, brushed with beef dripping just before serving. All our steaks are served with our chunky chips,
mushroom, tomato, shallot & garlic confit.

Rump Steak 283g 25.95
The leanest cut although not the most tender, pure &
distinctive flavour

Ribeye Steak 283g 33.95
Carries a little more fat than the other steaks, keeps
the steak tender & adds lots of flavour

Sirloin Steak 283g 32.95
Well flavoured and moderately tender, this cut is most
certainly versatile

Fillet Steak 198g 35.95
This cut is incredibly tender & lean, a popular choice,
it is loved by many

UPGRADE YOUR POTATO
Truffle & Cheese Fries, Sweet Potato
Fries or Creamy Dauphinoise 2.95

ADD A SAUCE TO YOUR STEAK
Peppercorn, Red Wine Jus, Chip Shop
Curry Sauce 2.65

ADD GARLIC BUTTER 1.65

SIDE DISHES

Garlic Bread 4.75

Chunky Chips 4.75 v

Mac & Cheese 4.95

Garlic Bread & Cheese 4.95

Seasoned Fries 4.75

Dauphinoise Potatoes 4.95

Creamy Mash 4.75

Truffle & Cheese Fries 4.95

Beer Battered Onion Rings 4.95

Mixed Vegetables 4.25

Sweet Potato Fries 4.95

Garlic Butter Mushrooms 4.75

Inform a member of our management team of any allergy or intolerance before placing an order, as not
all ingredients and allergens can be listed on the menu. Unfortunately, we cannot guarantee our dishes
are 100% free of any specific allergen. Nuts are present throughout our kitchen. Detailed allergen
information is available on request. Fish and chicken may contain bones. All weights are approximate
before cooking. All prices include VAT.

SUNDAY SHARING BOARD

Sunday Beef Joint for two 39.95

Roasted carrots, braised red cabbage, roast
potatoes, mash potatoes, minted peas, cauliflower cheese,
stuffing, marrow bone, Yorkshire puddings and beef
dripping gravy

ADD ROAST CHICKEN, CRISPY PORK BELLY 5.25 EACH

ROAST FOR ONE

Roast Beef / Roast Chicken / Pork Belly / Nut Roast (v) 17.95

Roasted carrot, braised red cabbage, roast potatoes, mash
potatoes, minted peas, Yorkshire pudding, stuffing and beef
dripping gravy (or v)

**ADD EXTRA: ROASTED CARROTS, CABBAGE, ROAST POTATOES,
MASH POTATO, STUFFING, CAULIFLOWER CHEESE, 4.25 EACH**

Available every Sunday lunchtime



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& FREE REWARDS**