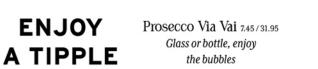


À LA CARTE MENU



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

Arancini 8.95 v Wild mushroom & cheese rice balls, served

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

with red pesto, Italian cheese

Salt & Pepper Squid 9.75 Oriental salad, garlic mayonnaise

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

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

Spicy Popcorn Chicken 8.95 Sweet honey mustard dressing

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

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

Thai Fishcakes 9.25 Oriental salad, sweet chilli dipping sauce

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

MAIN COURSES

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

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

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

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

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

Beef Brisket 18.95 Twelve hour slow cooked beef brisket, bourguignon sauce,

buttery mash, roasted carrots

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

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

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

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

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

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

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

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

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

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

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

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 & Cheese 4.95

Mixed Vegetables 4.25

Garlic Bread 4.75

Creamy Mash 4.75

Chunky Chips 4.75 v

Seasoned Fries 4.75

Truffle & Cheese Fries 4.95

Sweet Potato Fries 4.95

Mac & Cheese 4.95

Dauphinoise Potatoes 4.95

Beer Battered Onion Rings 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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