

MUST TRY  
COCKTAILS

Pornstar Martini

Perfect mix of passionfruit, vanilla, orange & prosecco

Disaronno Cherry Sour

A cherry twist on the classic, shaken with silky egg white

Espresso Martini

Vodka meets the silky sweetness of kahlua & freshly ground espresso

STARTERS

<b>Soup of the Day</b>	6.25
Toasted sourdough bread & salted whipped butter   v	
<b>VEGAN Money Bag Wontons</b>	8.25
Vegetable filled money bag wontons, sweet oriental dipping sauce	
<b>Arancini</b>	8.25
Deep fried rice balls stuffed with wild mushroom & italian cheese with a tomato, olive & chilli tapenade   v	
<b>Black Pudding Scotch Egg</b>	9.75
Dressed rocket & our homemade brown sauce	
<b>Duck Bon Bons</b>	8.75
Oriental salad, spring onion, cucumber, hoisin sauce	
<b>Crispy Beef Salad</b>	8.25
Crisp oriental salad, toasted chilli peanuts & a sweet thai dressing	
<b>Popcorn Chicken</b>	8.25
Spicy popcorn chicken, honey mustard dipping sauce	
<b>Salt &amp; Pepper Squid</b>	8.95
Salad, garlic mayonnaise	
<b>Ham &amp; Cheese Croquettes</b>	7.95
Red onion marmalade	
<b>Tandoori Chicken Wings</b>	8.75
Mango chutney	
<b>VEGAN Onion Bhaji,</b>	7.95
Mango chutney, coconut tzatziki crisp herb salad	

SALADS

<b>Crispy Beef</b>	14.95
Crisp oriental salad, toasted chilli peanuts & a sweet thai dressing	
<b>Chicken Caesar</b>	14.25
Breaded chicken, little gem, shaved italian cheese, prosciutto, boiled egg, flat bread	
<b>VEGAN Onion Bhaji</b>	14.25
Homemade bhajis, crisp herb salad, mango salsa, coconut tzatziki	

GIFT CARDS

Treat a loved one to an exclusive golden Grill Pub Co gift card

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www.grill.co.uk

THE GRILL  
PUB CO. ✂

PROUDLY INDEPENDENT PUBS

THE GRILL

Our steak selection has been carefully curated for its quality. Our team has hand picked the best aged cuts, working closely with our selected butchers and farms. Cooked over high heat with a little sea salt, cracked black pepper and finally brushed with our special beef dripping glaze just before serving.

All our steaks are served with our chunky chips, tomato and mushroom.

<b>Aberdeen Angus Rump 226g / 283g</b>	19.95 / 22.95
The least tender but this steak has lots of flavour	
<b>Black Angus Sirloin 226g / 283g</b>	24.95 / 27.95
Well flavoured and moderately tender, this cut is most certainly versatile, juicy and delicious	
<b>Black Angus Ribeye 226g / 283g</b>	25.95 / 28.95
A gorgeous steak which carries a little more fat than the others, this keeps the steak tender and adds lots of flavour, arguably the juiciest cut	
<b>Beef Fillet 198g</b>	30.95
This cut is very tender and incredibly lean, a popular choice, it is the most tender cut by far	

**Himalayan Salt Aged Tomahawk 453g 39.95**

The Tomahawk is a glorious steak cut that is juicy, tender and absolutely delicious, this on-the-bone rib steak gives so much flavour

<b>Sauces</b> 2.50	<b>Butters</b> 1.50
Peppercorn, béarnaise, port & stilton, curry sauce	Garlic & parsley, truffle butter, blue cheese butter
<b>Upgrade to Truffle &amp; Cheese Chips or Sweet Potato Fries</b> 2.50	

GRILL CLASSICS

<b>Pan Fried Cod Loin</b>	19.95
New potatoes, green beans, chorizo, tomato, olive & chilli tapenade	
<b>Gammon &amp; Chips</b>	15.95
Fried free range eggs, chunky chips & roasted pineapple	
<b>Tandoori Chicken Skewer</b>	17.95
Mixed peppers, onion & mushroom, coconut rice, thai curry sauce	
<b>Slow Cooked Beef Brisket</b>	17.95
Classic bourguignon sauce, buttery mash, roasted carrots	
<b>Fish &amp; Chips</b>	15.95
Crispy golden grill beer batter, our chunky chips, minted peas & tartare sauce	

**The Grill Burger 15.95**

Two steak patties brushed with beef dripping, toasted crispy shallot brioche bun, our signature burger relish, cheese, bacon, salad, seasoned fries

<b>Katsu Chicken</b>	16.75
Steamed coconut rice, homemade katsu curry sauce	
<b>VEGAN Cottage Pie</b>	16.25
Lentils, carrots & peas, topped with mash, vegan cheese crumb, mixed vegetables	
<b>Lamb Kofta</b>	16.95
Mixed pepper, onion & mushroom, jewelled rice, sriracha, mint yoghurt, garlic & oil rosemary flatbread	
<b>Steak &amp; Ale Pie</b>	16.75
Handmade puff pastry pie with mushrooms & baby onions, buttery mash, roasted carrots & peas	
<b>VEGAN Fish &amp; Chips</b>	14.95
Minted peas & tartare sauce	
<b>Crispy Pork Belly</b>	17.25
Honey roasted parsnips, buttery mash, broccoli, cider sauce	
<b>Chicken Diane</b>	17.25
Sarladaise potato, baby leeks, diane mushroom sauce	

TREAT YOURSELF TO  
A LITTLE FIZZ...

Glass of Prosecco, Strawberry or Raspberry Bellini

BIT ON THE SIDE

<b>Garlic bread</b>	4.25
<b>Garlic bread &amp; cheese</b>	4.95
<b>Beer battered onion rings</b>	4.25
<b>Chunky chips</b>	4.25
<b>Truffle &amp; cheese chips</b>	4.95
<b>Sweet potato fries</b>	4.95
<b>Skinny fries</b>	4.25
<b>Mac &amp; cheese</b>	4.95
<b>Sautéed wild mushrooms</b>	4.25
<b>Mixed vegetables</b>	4.25
<b>Buttery mash</b>	4.25

LUNCH

Served Monday to Saturday until 5pm  
1 Course 11.95 | 2 Course 15.95 | 3 Course 19.95

Starters

<b>Soup of the Day</b>
<b>VEGAN Money Bag Wontons</b>
<b>Tandoori Chicken Wings</b>
<b>Ham &amp; Cheese Croquettes</b>

Main Courses

**Spicy Steak Sandwich** £2 supplement

Aberdeen angus rump steak, onions, mushrooms, honey mustard sauce, ciabatta, seasoned fries

add peppercorn, port & stilton, béarnaise, diane mushroom or curry sauce 2.50

**Sausage & Mash**

Two pork & leek sausages, buttery mash, seasonal vegetables, red onion gravy

<b>Chicken Caesar Flatbread</b>
Breaded chicken, little gem, prosciutto, boiled egg, caesar dressing, italian cheese shavings, flat bread

<b>Fried Fish Sandwich</b>
Battered haddock, tartare sauce, minted peas, brioche bun, seasoned fries

<b>VEGAN Onion Bhaji Flatbread</b>	
Homemade onion bhaji, crisp herb salad, mango chutney, coconut tzatziki	

<b>Katsu Burger</b>
Breaded & deep fried chicken breast, katsu sauce, brioche bun, seasoned fries

<b>Chicken Shawarma Wrap</b>
Spicy chicken shawarma, oriental salad & dressing, seasoned fries

PRIVATE DINING

Our beautiful restaurant can accommodate large parties of 10+

Ask about our private dining availability today



# THE GRILL PUB CO. ✂

PROUDLY INDEPENDENT PUBS

## SUNDAY LUNCH MENU

1 COURSE 15.95 | 2 COURSE 20.95 | 3 COURSE 25.95

## ENJOY A LITTLE FIZZ

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GO ON... TREAT YOURSELF TO A GLASS OF PROSECCO OR A FRUITY  
STRAWBERRY / RASPBERRY / PINEAPPLE BELLINI FIZZ

## STARTERS

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**SOUP OF THE DAY**, TOASTED SOURDOUGH BREAD & WHIPPED BUTTER | V  
**TANDOORI CHICKEN WINGS**, MANGO CHUTNEY  
**HAM & CHEESE CROQUETTES**, RED ONION MARMALADE  
**WONTONS**, VEGETABLE FILLED WONTONS, ORIENTAL DIPPING SAUCE | VE

## MAIN COURSE

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**ROASTED TOPSIDE OF BEEF, CHICKEN BREAST, HONEY GLAZED  
GAMMON OR VEGETARIAN ALTERNATIVE**

YORKSHIRE PUDDING, CAULIFLOWER CHEESE, CREAMY MASH, SEASONAL  
VEGETABLES, ROAST POTATOES & HOMEMADE GRAVY

***CAN'T CHOOSE? ENJOY AN EXTRA MEAT 3.50***

## OR RAISE THE "STEAKS"

**ENJOY ANY DELICIOUS, AGED STEAK FROM OUR  
MAIN MENU (RUMP, SIRLOIN, RIBEYE OR  
TOMAHAWK) WITH OUR SUNDAY ROAST  
TRIMMINGS ABOVE FOR ONLY 3.50 EXTRA**