



THE  
GRILL  
ON THE  
SQUARE

# sunday menu

## starters

<b>Roast Squash &amp; Pumpkin Soup</b> (v) (go) £4.95 freshly baked sourdough bread	<b>Satay Chicken Skewers</b> (g) £6.95 roasted peanut sauce	<b>Chicken Liver Pâté</b> (go) £6.95 potted pate, onion marmalade & melba toast
<b>Creamy Mushroom Bruschetta</b> (v) £5.95 grilled sourdough, wild woodland mushrooms	<b>Roast Bone Marrow and Onions</b> (go) £6.95 sourdough toast & parsley dressing	<b>Harpooned Tiger Prawns</b> £7.95 home-made chilli jam
<b>Authentic Mauritian Spring Roll</b> £6.95 pork and prawn roll with confetti vegetables	<b>The Grill's Original Hot Scotch Egg</b> £7.95 chopped salad & honey mustard dressed leaves	<b>Prawn &amp; Crayfish Cocktail</b> (go) £7.95 marie rose sauce & buttered brown bread
<b>Mozzarella Arancini</b> (v) £5.95 tomato, rocket & balsamic	<b>Crispy Duck Salad</b> £6.95 watercress, radish, spring onion & sesame	<b>Smoked Haddock Tartlet</b> £6.95 wholegrain mustard, poached egg & hollandaise sauce

## mains

<b>Very Posh Fish &amp; Chips</b> £14.95 sea bass tempura, triple cooked chips & pea puree
<b>Rigatone Bolognese</b> £13.95 aged parmesan, continental parsley
<b>Trio of Pork</b> £16.95 Roast belly, braised cheek, black pudding, creamed potato, apple & red wine
<b>Buttermilk Halloumi</b> (v) £13.95 crispy battered halloumi, triple cooked chips, pea puree & tartar sauce
<b>Lobster &amp; King Prawn Linguini</b> £14.95 in a creamy bisque sauce
<b>Scottish Salmon Wellington</b> £16.95 wild mushroom a la crème, parsley potatoes
<b>Steak, Guinness &amp; Black Pudding Pie</b> £14.95 triple cooked chips, peas & pie gravy
<b>Char-grilled Lamb Rump</b> (g) £16.95 nicoise potatoes, garlic spinach & lamb sauce
<b>Roast Beetroot, Thyme and Goats Cheese Tart</b> (v) £12.95 roast parsnips & red cabbage
<b>Slow Braised Daube of Beef</b> (g) £17.95 creamed potatoes & smoked bacon, onion & wild mushrooms fricassee
<b>Grilled Lobster &amp; Scallops</b> (g) £23.95 fully prepared half lobster thermidor & scallops in their shells grilled with garlic butter
<b>Sole Meuniere</b> £19.95 baby potatoes, capers & lemon a French classic for the fish connoisseur

### All Day Sunday Roasts £13.95

available until 9pm!

**Roast Pork Loin**  
with crackling & apple sauce

**Roast Chicken Breast**  
with sage & onion stuffing

**Ribeye of Beef**  
with all the trimmings

**Wild Duck Breasts** £16.95  
with all the trimmings

**Whole Roast Rump of Spring Lamb**  
studded with garlic & rosemary  
for 2 to share

£25

served pink or well done on request

\* loads of real roast potatoes, tonnes of proper  
gravy, carrots and swede mash, creamed  
potato, cauliflower cheese  
and before you ask...

Yorkshire puddings with all roasts

all (go)

## from the char-grill...

<b>Peri-Peri Chicken Paillard</b> £13.95 char-grilled peri-peri chicken breasts
<b>La Bavette 280g/10oz</b> £17.95 also known as the Hanger, prized by butchers for its gamey steak flavour - served rare or medium rare
<b>Prime Fillet 280g/10oz</b> £26.95 the most tender, regarded by many as the premium cut
<b>Prime Ribeye 280g/10oz</b> £21.95 grains of fat marbling give this steak full flavour
<b>Prime Sirloin 200g/7oz</b> £22.95 centre cut Sirloin, trimmed of all fat for the diet conscious
<b>PorterHouse (T-Bone) 450g/16oz</b> £27.95 both sirloin and fillet benefit being cooked on the bone
<b>Includes a choice of triple cooked chips or house cut fries</b>
<b>Sauces: all (g)</b> Béarnaise, Bacon BBQ, Creamy Mushroom, Peppercorn, Stilton Hollandaise, Cafe de Paris Butter, Garlic & Parsley Butter - all £1.95

## Hanging Kebabs

served with hot garlic butter and french fries

<b>Mixed Grill Kebab</b> (g) £15.95 fillet steak, chicken breast, pork loin
<b>Teriyaki Fish Kebab</b> (g) £14.95 Teriyaki marinated - tuna, salmon, cod, king prawns

## Gourmet Wagyu Burgers

Kobe Beef from the Wagyu cattle claimed to be the most tender, succulent and tastiest meat in the world.  
Served on brioche bun with coleslaw and french fries

<b>The Grill's Signature Wagyu Cheese Burger</b> £13.95 a blend of chopped wagyu, marrowbone and sweet onions
<b>Black &amp; Blue Signature Wagyu Burger</b> £15.95 wild mushrooms, black truffle and grilled blue cheese
<b>BBQ Pulled Pork Wagyu Burger</b> £16.95 signature wagyu burger & barbecue pulled pork
<b>Surf &amp; Turf Wagyu Burger</b> £18.95 Our signature burger topped with Lobster meat, thermidor sauce and gratinated with parmesan

**SUNDAY WINE OFFER**  
**2 for £25**

<b>£2.95</b>	<b>Sides</b>	<b>£3.95</b>
Triple Cooked Chips (v) (g)	Garlic Mushrooms (v) (g)	
Carrot & Swede Mash (v) (g)	Sticky Braised Red Cabbage (v) (g)	
Parmesan Truffle Fries (g)	Creamy Spinach (v) (g)	
French Fries (v) (g)	French Beans (v) (g)	
House Salad (v) (g)	with cafe de paris butter	
Onion Rings (v)	Sauteed Broccoli (v) (g)	
House Slaw (v) (g)	Roast Parsnips (v)	
Sweet Potato Fries (v) (g)	Garlic Bread (v)	
	with or without cheese	

## White Wines

	250ml glass	bottle
1 The Grill on the Square White Pays D'Oc, France	£5.25	£15.95
2 Luis Felipe Edwards Lot 66 (Sauvignon Blanc) Rapel Valley, Chile	£6.45	£17.95
3 Central Monte Chardonnay Central Valley, Chile	£6.45	£18.95
4 Hazy View (Chenin Blanc) South Africa	£6.25	£17.95
5 Pinot Grigio 'La Castella Antonin Ceresa' Sicilia, Italy	£6.45	£17.95
6 Soave Classico, Tedeschi (Garganega) Pedemonte, Italy		£18.95
7 Le Campuget (Grenache, Viogner) Rhône, France		£17.95
8 Vidal Sauvignon Blanc Marlborough, New Zealand	£7.65	£23.95
9 Chablis Emile Petit (Chardonnay) Burgundy, France	£8.45	£25.95
10 Saint Clair Sauvignon Blanc Marlborough, New Zealand		£28.95
11 Sancerre 'Les Collines Blanche' Domaine Brochard Loire Valley, France		£32.95

## Rosé Wines

	250ml glass	bottle
15 The Grill on the Square Rosé Pays D'Oc, France	£5.25	£15.95
16 Pinot Grigio Blush IGT Sacchetto Veneto, Italy	£5.95	£16.95
17 Whispering Hills White Zinfandel California, USA	£5.95	£16.95

## Sparkling Wine & Champagne

### Sparkling Wine

	125ml glass	750ml bottle
40 Prosecco Vignal DOC La Delizia Italy	£5.95	£24.95
41 Pinot Grigio Blush Spumante Italy	£5.95	£24.95

### Champagne Non Vintage/Rosé

42 Moutard, Brut Réserve France	£6.75	£32.95
43 Moutard, Brut Réserve Rosé France		£34.95
44 Moët & Chandon NV Brut France		£38.95
45 Perrier Jouët Grand Brut France	£8.95	£39.95
46 G.H. Mumm, Cordon Rouge Brut France		£48.95
47 Veuve Clicquot Brut France		£51.95
48 Pol Roger Brut Réserve France		£52.95
49 Bollinger Cuvée Spéciale France		£57.00
50 Laurent Perrier Cuvée Rosé France		£70.00

### Champagne Vintage

51 Pol Roger Brut Vintage France		£85.00
52 Perrier Jouët, Belle Époque France		£125.00
53 Dom Perignon France		£150.00
54 Pol Roger, Cuvée Winston Churchill France		£160.00
55 Louis Roederer Cristal Champagne France		£249.00

## Red Wines

	250ml glass	bottle
20 The Grill on the Square Red Pays D'Oc, France	£5.25	£15.95
21 Los Romeros Merlot Central Valley, Chile	£5.75	£16.95
22 Rioja Tinto Senorio de Espiga (Tempranillo) Spain	£6.95	£19.95
23 Nero D'Avola Antonini Ceresa Sicilia, Italy	£6.75	£19.95
24 Côtes Du Rhône 'Chateau St Roch' Rhône, France	£7.25	£21.95
25 Tierra Antica (Cabernet Sauvignon) Central Valley, Chile	£6.95	£19.95
26 The Black Shiraz, Berton Vineyards S.E. Australia (Riverina), Australia	£7.45	£22.95
27 Malbec Portillo Valle De Uco, Argentina		£23.95
28 Ondarre Rioja Reserva (Tempranillo) Rioja, Spain	£8.95	£27.95
29 Saint Clair Pinot Noir Marlborough, New Zealand		£28.95

### Fine Wines

30 Châteauneuf-du-Pape Dom du Grand Tinel (Grenache/Syrah) Rhône Valley, France	£45.00
31 Aloxe Corton Domaine Nicolas Rossignol (Pinot Noir) Burgundy, France	£50.00
32 Château Cantenac Brown 3rd Cru Classé Margaux (Cabernet Sauvignon/Merlot) Bordeaux, France	£54.00
33 Hamilton Russell Vineyard (Pinot Noir) Hemel-en-aarde Valley, South Africa	£69.00

## International Beers & Ciders

<b>Asahi Japan, 5.0% ABV</b> Asahi Super Dry born out of a desire to create a beer that would compliment food	<b>£3.75 or 4 for £10</b>
<b>Pilsner Urquell Czech Republic, 4.4% ABV</b> Emerged from a small Bohemian village in the 19th century to become what is now the world's most imitated original	<b>£3.95</b>
<b>Peroni Italy, 5.1% ABV</b> Peroni captures the Italian spirit: a passion for life, authenticity and quality	<b>£3.95</b>
<b>Budvar Budweiser Czech Republic, 5.0% ABV</b> The noblest female cones of fine Saaz hops, pure virgin spring water and carefully selected grain of special Moravian barley make it the drink for real connoisseurs	<b>500ml £4.95</b>
<b>Desperados France, 5.9% ABV</b> Trendy Tequila Flavoured strong Lager actually brewed in France	<b>£3.95</b>
<b>Krombacher Pils Germany, 4.8% ABV</b> A pearl of nature, you enjoy a distinctive, finely bitter taste and a full flavour aroma	<b>£3.95</b>
<b>Corona Mexico, 4.6% ABV</b> The unmistakable colour, the one-of-a-kind taste, the unparalleled flavour of relaxation	<b>£3.85</b>
<b>Estrella Damm Spain, 4.6% ABV</b> Produced & imported directly from Barcelona. Brewed in the best Pilsen tradition. It's a light, smooth and refreshing beer best enjoyed cold	<b>£3.95</b>
<b>Estrella INEDIT Spain, 4.8% ABV</b> The beer specifically created to pair with food	<b>750ml £12.95</b>
<b>Leffe Blonde Belgium, 6.6% ABV</b> Leffe Blonde is a classic Abbey beer with smooth and well balanced fruity, warming flavour	<b>£4.25</b>
<b>Blue Moon North America 5.4% ABV</b> White wheat, rolled oats, coriander and Valencia & Navel orange peel are used in the brewing of Blue Moon	<b>£3.95</b>
<b>Old Speckled Hen Oxfordshire, 5.2% ABV</b> A distinctive rich malty taste bursting with character, fruity aroma and smoothness	<b>500ml £3.95</b>
<b>Black Sheep Yorkshire, 4.4% ABV</b> A full flavoured ale with a rich fruit nose, a malty taste and a long, dry, bitter finish	<b>500ml £3.95</b>
<b>Guinness Draft (can 440ml) Dublin, Ireland, 4.2% ABV</b> Pale amber in colour with a complex but clean and slightly fruity nose. A satisfying blend of malt and hops, more bitter than the average light ale	<b>£3.95</b>
<b>Stella Artois 'Cidre' Belgium 4.5% ABV</b> A luscious cider with full flavours of rep ripe apple and peachy, apricot hints	<b>568ml £4.25</b>
<b>Stella Pear 'Cidre' Belgium 4.5% ABV</b> Stella Artois Cidre Pear has a crisp, sophisticated and refreshing taste	<b>568ml £4.25</b>
<b>RekorderliG Strawberry-Lime Sweden 4.0%</b> Genuine import from Sweden, made from pure Swedish spring water	<b>500ml £4.25</b>

# LIVE MUSIC

EVERY FRI & SAT  
10.30pm till LATE  
BAR OPEN till 1am

All wine vintages are subject to availability. Prices are inclusive of VAT. Where wines are sold by the glass, they are also in measures of 175ml or 125ml.