



## OYSTERS (g)

3 for £6.95

6 for £12

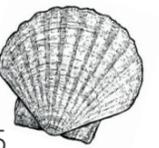
12 for £20



## SCALLOPS IN THE HALF SHELL (g)

with chilli & garlic

£10.95



## STARTERS

<b>Seasonal Soup (v)</b> Pumpkin velouté, toasted seeds with sage oil	<b>£5.95</b>	<b>Duck Liver Pâté</b> Truffle butter, toasted sourdough, onion marmalade	<b>£7.95</b>	<b>Spicy Lamb Meatballs</b> Cumin yoghurt and pomegranate	<b>£7.95</b>
<b>Chicken Satay Skewer (g) (n)</b> Roast peanut & chilli sauce	<b>£7.95</b>	<b>Venison &amp; Black Pudding Scotch Egg</b> Remoulade salad & mustard	<b>£7.95</b>	<b>Peri Peri Tiger Prawns</b> Baked chilli prawns with tomato and burnt lemon	<b>£8.95</b>
<b>Rare Breed Pork Belly Ribs (g)</b> Beer braised sweet and sticky pork ribs	<b>£8.95</b>	<b>Lobster Shellfish Cocktail</b> With homemade cocktail sauce	<b>£9.95</b>	<b>Hummus &amp; Feta Flatbread</b> Confit tomatoes, crispy chickpeas and rocket	<b>£6.95</b>
<b>The Grill's Fritto Misto</b> Calamari, whitebait, king prawns & tempura oyster	<b>£9.95</b>	<b>Artisan Smoked Salmon</b> Sourdough crispbread, capers, horseradish crème fraîche & lemon	<b>£8.95</b>	<b>Wild Mushroom Bruschetta (v)</b> Sourdough toast, cheesy béchamel	<b>£6.95</b>

## WINTER SALADS

<b>Roast Vegetable Salad (g)</b> Roast winter vegetables, ash goats cheese, oregano & lemon oil	<b>£6.95</b>	<b>Chicken Caesar Salad</b> Baby gem lettuce, smoked bacon, poached egg, croutons, Caesar dressing and Gran Moravia cheese	<b>£7.95 / £13.95</b>	<b>Crispy Duck Salad (s) (g)</b> Confit duck, Asian plum dressing, fine leaves, ginger and sesame	<b>£9.95</b>
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## MAINS

### CLASSICS, SEASONAL & SEAFOOD

<b>Poached Smoked Finney Haddock (g)</b> Bubble & squeak potatoes, runny eggs and mustard butter sauce	<b>£14.95</b>
<b>The Grill's Wagyu Steak Burger</b> Hand cut fries, brioche bun, deluxe sauce, coleslaw <i>Additions: cheese rarebit, fried duck egg, Gloucester Old Spot pulled pork 1.75</i>	<b>£15.95</b>
<b>Honey Roast Duck Breast (g)</b> Creamed savoy cabbage with 5-spice sauce	<b>£18.95</b>
<b>Oven Roasted Suckling Pig</b> Parma Ham and apple stuffing, fondant potato, sprouting broccoli and pan juice gravy	<b>£20.95</b>
<b>Prime Steak Plate Pie</b> Steak, onion and black ale pie, served with bone marrow mash and onion gravy	<b>£16.95</b>
<b>Very Posh Sea Bass Fish &amp; Chips</b> Triple cooked chips, pea purée and tartar sauce	<b>£15.95</b>
<b>Half Lobster &amp; King Prawn Linguini</b> Creamy bisque, courgette & red chilli	<b>£19.95</b>
<b>Cod Bourguignon (g)</b> Pan roast top end of cod, with smoked bacon, wild mushroom and pearl onion red wine sauce	<b>£17.95</b>
<b>Tiger Prawn &amp; Monk Fish Tikka Masala (n)</b> Pilau rice, chutney and crackers	<b>£16.95</b>

### SHOOT OF THE DAY

**£20**

today's game special, please ask your server  
*may contain lead shot*

### STEAKS & GRILL

STEAKS DRY AGED 28 DAYS  
SERVED WITH TRIPLE COOKED CHIPS  
OR FRENCH FRIES

<b>Garlic &amp; Lemon Chicken Butterfly</b> Two char-grilled chicken breasts marinated in garlic, lemon and herbs	<b>£14.95</b>
<b>The Hanger 280g/10oz</b> Also known as onglet, prized by butchers for its gamey steak flavour - served rare to medium rare only	<b>£17.95</b>
<b>Prime Fillet 200g/7oz</b> Lighter fillet steak option	<b>£23.95</b>
<b>Prime Fillet 280g/10oz</b> The most tender, regarded by many as the premium cut	<b>£27.95</b>
<b>Prime 35 Day Aged Rump 280g/10oz</b> Extra aging time for a firmer texture and richer flavour	<b>£19.95</b>
<b>Prime Ribeye 280g/10oz</b> Grains of fat marbling give this steak full flavour	<b>£21.95</b>
<b>PorterHouse (T-Bone) 450g/16oz</b> Both sirloin and fillet benefit being cooked on the bone	<b>£27.95</b>

### HANGING KEBABS

WITH HOT GARLIC BUTTER & FRENCH FRIES

<b>Mixed Grill Kebab</b> Fillet steak, chicken breast, pork loin	<b>£15.95</b>
<b>Teriyaki Fish Kebab</b> Teriyaki marinated - tuna, salmon, cod, king prawns	<b>£15.95</b>
<b>Peri Peri Halloumi Kebab (v)</b> Char-grilled marinated halloumi, mushrooms, blistered peppers and rouge onion	<b>£15.95</b>

all (g)

### PLAT DU JOUR

DISH OF THE DAY

MONDAY

**Steak Monday - from £10**  
steak & a side

TUESDAY

**Steak & Lobster - £20**  
directors cut 10oz fillet steak  
or  
whole lobster thermidor  
both served with French fries

WEDNESDAY

**Oven Roasted Suckling Pig - £15**  
Parma ham and apple sausage stuffing,  
fondant potato and pan juice gravy

THURSDAY

**Prime Steak Pie Thursdays - £10**  
steak, onion and black ale pie, served with  
bone marrow mash and onion gravy

FRIDAY

**Fish Friday - £20**

the best from local markets and seaports with  
classic garnishes - see our black board easel on Friday

SATURDAY

**Tomahawk Steak 28oz For Two - £30 p/p**  
American Inspired, large bone-in steak served with  
bone marrow mash and house onion rings

SUNDAY

**All Day Sunday Roasts - £14.95**

## The Best All Day Sunday Roast

loads of real roast potatoes, tonnes of proper gravy,  
carrot & swede mash, buttered greens  
and before you ask...Yorkshire puddings with all roasts

# £14.95

available 12noon - 9pm

## EXTRAS

### VEGETABLES

<b>Steamed Sprouting Broccoli (g) (v)</b>	<b>£3.95</b>
<b>Spinach with Lemon &amp; Garlic (g) (v)</b>	<b>£4.95</b>
<b>Truffle &amp; Parmesan Fries (g)</b>	<b>£3.95</b>
<b>Roasted Field Mushrooms (g) (v)</b>	<b>£3.95</b>
<b>Creamed Savoy Cabbage (g) (v)</b>	<b>£3.95</b>
<b>Rocket, Tomato and Parmesan Salad (g)</b>	<b>£3.95</b>

### SIDES

<b>Triple Cooked Chips (g) (v)</b>	<b>£3.95</b>
<b>House Cut French Fries (g)</b>	<b>£3.95</b>
<b>Onion Rings (v)</b>	<b>£3.95</b>
<b>Baked Sweet Potato (v) (g)</b>	<b>£3.95</b>
<b>Garlic Bread, with or without cheese (v)</b>	<b>£4.95</b>
<b>House Coleslaw (v) (g)</b>	<b>£2.95</b>

### SAUCES

<b>Béarnaise (g)</b>	<b>£1.95</b>
<b>Stilton Hollandaise (g)</b>	<b>£1.95</b>
<b>Peppercorn (g)</b>	<b>£1.95</b>
<b>Creamy Mushroom (g)</b>	<b>£1.95</b>
<b>Garlic &amp; Parsley Butter (g)</b>	<b>£1.95</b>
<b>Bacon BBQ Sauce (g)</b>	<b>£1.95</b>

(v) - denotes vegetarian dishes (ve) - denotes vegan and vegetarian dishes (g) - denotes gluten free dishes (n) - denotes contains nuts

Due to the presence of nuts/allergens in our restaurant, there is a small possibility that Allergens/nut traces may be found in any of our items. Our menu descriptions do not include all ingredients. Many recognised allergens are handled in our kitchens. If you have any allergies please make yourself known to our trained team, who will be pleased to provide you with more detailed information.

There is a non compulsory discretionary 10% service for parties of 8 or more - 100% of all tips and service charge goes to the staff

Vegetarian & Vegan Menu Available On Request