



## STARTERS

<b>Leek &amp; Potato Soup</b> (v) (go) £5.95 Onion chives and crusty sourdough	<b>Duck Liver Pâté</b> (go) £6.95 Truffle butter, toasted sourdough, onion marmalade	<b>Salt Beef Hash</b> £7.95 Poached egg, cracked mustard sauce
<b>Chicken Satay Skewer</b> (g) (n) £6.95 Roast peanut & chilli sauce	<b>The Grill's Signature Hot Scotch Egg</b> £7.95 Ruby leaves, chopped salad, honey mustard dressing	<b>Harpooned Tempura King Prawns</b> (go) £8.95 Chilli and pepper jam
<b>Mozzarella Arancini</b> (v) £6.95 Tomato & basil pomodoro sauce	<b>Lobster Shellfish Cocktail</b> (go) £9.95 Avocado, gem, Cognac cocktail sauce	<b>The Grill's Smoked Salmon</b> £7.95 Hand sliced with soused cucumber & horseradish cream
<b>Chicken Caesar Salad</b> £7.95 Gem hearts, smoked bacon, poached egg, Caesar dressing, Parmesan	<b>Sticky Pork Belly Steamed Bun</b> £7.95 Asian barbecue sauce, cucumber and spring onion	<b>Mushroom Bruschetta</b> (v) £6.95 Sourdough toast, cheesy béchamel

## TO SHARE



### OYSTERS (g)

each £2.50  
6 for £12  
12 for £20

### ORGANIC GOLDEN CENARTH 'CAMEMBERT' (v) £13.95



Supreme champion of British Cheese Awards with truffle honey and crusty baguette

### FRITTO MISTO TO SHARE £16.95

Celebration of 'mixed fry' seafood to share calamari, whitebait, mackerel, cod and king prawns garlic aioli, tartare sauce rocket & lemon

## MAINS

### CLASSICS, SEASONAL & SEAFOOD

<b>Proper 'Two Pastry' Chicken Pie</b> £14.95 Creamy chicken gravy, buttered peas, whipped mash	<b>The Grill's Wagyu Steak Burger</b> £15.95 Hand cut fries, brioche bun, deluxe sauce, coleslaw <i>Additions: cheese rarebit, fried duck egg, pulled pork 1.75</i>	<b>Buttermilk Halloumi</b> (v) £13.95 Tempura halloumi, triple cooked chips, pea purée	<b>Very Posh Fish &amp; Chips</b> £15.95 Tempura Sea bass, triple cooked chips, pea puree and tartar sauce	<b>Venison Wellington</b> £24.95 creamed savoy cabbage, wild woodland mushrooms, red wine sauce	<b>Game Season Pheasant</b> £16.95 Pot roast breast, crispy leg croquettes, creamed cabbage. bread sauce and game gravy	<b>Lobster and King Prawn Linguini</b> £15.95 Creamy bisque sauce, fine herbs, Parmesan	<b>Honey Roast Duck Breast</b> £17.95 Wok fried greens and crispy noodles	<b>Red Onion &amp; Balsamic Tart Tatin</b> (v) £13.95 Goats curd, rocket & winter vegetables	<b>Monkfish &amp; Tiger Prawn Tikka Masala</b> (n) £16.95 Buttered cumin rice, Indian flat bread	<b>Shetland Pan Roast Salmon</b> £17.95 Garlic creamed spinach & rosemary roast potatoes	<b>Lobster Scallops</b> (g) £24.95 Half lobster Thermidor, scallops grilled with garlic butter chopped house salad	<b>Braised Blade of Cheshire Beef</b> £18.95 Creamed potatoes, wild mushrooms, shallot cream and red wine sauce
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### STEAKS & GRILL

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

<b>Peri-Peri Chicken Paillard</b> £13.95 Char-grilled double breast marinated in Peri-Peri spices	<b>The Hanger 280g/10oz</b> £17.95 Also known as onglet, prized by butchers for its gamey steak flavour - served rare to medium rare only	<b>Prime Fillet 200g/7oz</b> £23.95 Lighter fillet steak option	<b>Prime Fillet 280g/10oz</b> £27.95 The most tender, regarded by many as the premium cut	<b>Prime 35 Day Aged Rump 280g/10oz</b> £19.95 Extra aging time for a firmer texture and richer flavour	<b>Prime Ribeye 280g/10oz</b> £21.95 Grains of fat marbling give this steak full flavour	<b>PorterHouse (T-Bone) 450g/16oz</b> £27.95 Both sirloin and fillet benefit being cooked on the bone	<b>Chateaubriand for Two</b> £25 per person 510g/ 18oz large cut steak from the thickest part of the fillet served with two sides and two sauces to share <i>- please allow 40 minutes for this sharing cut</i>
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### HANGING KEBABS

WITH HOT GARLIC BUTTER AND FRENCH FRIES

<b>Mixed Grill Kebab</b> £15.95 Fillet steak, chicken breast, pork loin	<b>Teriyaki Fish Kebab</b> £15.95 Teriyaki marinated - tuna, salmon, cod, king prawns
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*all (go)*

### ALL DAY SUNDAY ROAST

AVAILABLE ALL DAY SUNDAY UNTIL 9PM!

**£13.95**

Loads of real roast potatoes, tonnes of proper gravy, carrots & swede mash, cauliflower cheese and before you ask  
Yorkshire puddings with all roasts

#### Roast Pork and Crackling

With stuffing and apple sauce

#### Roast Corn Fed Chicken Breast

With sage & onion stuffing

#### Ribeye of Beef

With all the trimmings

#### Vegetarian Roast (v)

Our selection of Sunday roast veggies with pan roast vegetable gravy

#### Honey Roast Duck Breast

Glazed and served with our traditional roast garnish

**£17.95**

#### Whole Roast Rump of Spring Lamb

Served pink or well done

*For two to share*

**£25**

*all (go)*

FULL A LA CARTE AVAILABLE ON SUNDAYS

## EXTRAS

### VEGETABLES

<b>Buttered steamed broccoli</b> (g) £3.95	<b>Spinach - buttered, creamed or olive oil</b> (g) £4.95	<b>Winter vegetable medley</b> (g) £4.95	<b>Garlic mushrooms</b> (g) £3.95	<b>Wok fried vegetables</b> (g) £3.95	<b>Chopped house salad, balsamic</b> (g) £3.95	<b>Caesar Salad Side</b> (go) £3.95
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### SIDES

<b>Triple cooked chips</b> (g) £2.95	<b>French Fries or truffle fries</b> (g) £2.95	<b>Onion rings</b> £3.25	<b>Mash - plain whipped or cheesy</b> (g) £2.95	<b>Garlic bread, with or without cheese</b> £4.95	<b>Fragrant rice</b> (g) £2.95	<b>House coleslaw</b> (g) £2.95
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### SAUCES

<b>Béarnaise</b> (g) £1.95	<b>Stilton hollandaise</b> (g) £1.95	<b>Peppercorn</b> (g) £1.95	<b>Creamy mushroom</b> (g) £1.95	<b>Garlic &amp; parsley butter</b> (g) £1.95	<b>Marrowbone and onions</b> (g) £4.95	<b>Bacon BBQ sauce</b> (g) £1.95
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Meat weights are uncooked. (n) contains nuts or traces of nuts. (p) contains peanuts or traces of peanuts. (v) denotes vegetarian dishes. Due to the presence of peanuts/nuts in our restaurant, there is a small possibility that peanuts/nut traces may be found in any of our items. 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 discretionary 10% service charge for parties of 10 or more