

CHARLIE'S BAR
At
San Lorenzo

PRIVATE DINING AT
THE
Treasury

THE TERRACE
GIN & CIGAR BAR

SAN LORENZO
BAR • RESTAURANT • TERRACE


LAS RAMBLAS
WINE & TAPAS

OPEN ALL DAY EVERYDAY

12noon until 11pm

Friday & Saturday until 12am

Kitchen until 10pm (9pm Sunday)

WELCOME TO



THE
GRILL
ON THE
SQUARE

EST. 2010

A LA CARTE

SUMMER

SNACKS FOR THE TABLE TO SHARE

MIXED MARINATED OLIVES Italian olives marinated in lemon, rosemary and a hint of chilli (vg) (gf)	4.95	FRESHLY BAKED FOCACCIA Daily freshly baked focaccia with rosemary & sea salt (vg)	5.95
TAPIOCA CHEESE BREADS Served warm from the oven (gf) (v)	6.95	COLCHESTER ROCK OYSTERS* Freshly shucked, served with shallot vinegar and Tabasco	Three - 10 Six - 18

STARTERS

CHICKEN LIVER PARFAIT Macerated figs, brioche (gfo)	9.95	MUST TRY WAGYU CROQUETTES (4) Aged Parmesan	9.95
BREADED MUSHROOMS Crispy miso braised mushrooms, aubergine garlic butter, mushroom and black truffle puree (vg) (v)	7.95	SESAME FRIED FETA Wildflower honey (s) (v) <i>Vegan option available on request (vg)</i>	8.95
SIGNATURE SCOTCH EGG Nduja sausage, roast garlic mayonnaise	9.95	SEAFOOD LOVERS CROQ POT Flakes of fish and shellfish gently cooked in our signature thermidor sauce (gfo)	12.95
BUTTERMILK CHICKEN Hot cayenne & honey sauce, blue cheese, apple, celery	9.95	ROASTED SCALLOPS Shellfish bisque butter, parsley crumb	15.95
THE GRILL'S FRENCH ONION SOUP Gruyère gratin	9.95	THE GRILL'S CAESAR SALAD Baby gem, smoked bacon, soft egg, croutons and Caesar dressing (gfo) Add Char-grilled Chicken Breast £3	8.95
WAGYU STEAK TARTARE Classic steak tartare: raw steak hand chopped with cornichons, shallot, mustard and ketchup with char-grilled bread and egg yolk (gfo)	13.95	GARLIC BUTTER KING PRAWNS PILPIL Scented with cumin, lemon & parsley, served with crusty bread	11.95

MAINS

CLASSIC HADDOCK & CHIPS Tempura fish, triple cooked chips, mushy peas, curry and tartare sauce <i>Vegan option available on request (vg)</i>	17.95	CRISPY GNOCCHI CAPRESE Fried gnocchi, confit cherry tomatoes, roast pepper, torn mozzarella and basil (v) <i>Vegan option available on request (vg)</i>	16.95
THE GRILLS PRIME BEEF BURGER Steak pattie, pulled beef shin, caramelised onion, Emmental cheese, pickle, mustard & fries	18.95	LAMB CHOPS Greek salad with vine tomatoes, black olives and cave aged feta	24.95
FREE RANGE CHICKEN French style peas, pancetta, baby gem, porcini mushroom & white wine sauce	18.95	LOBSTER THERMIDOR & FRIES Lobster baked with Thermidor sauce or grilled with garlic butter served with French fries (gf)	Half - 26 Whole - 48
OUR SIGNATURE FISH PIE Cod, salmon, smoked haddock, king prawns in thermidor sauce, crowned with piped mashed potatoes and cheese crumb crust (gfo)	22.95	SEARED TUNA roast Mediterranean vegetables, sauce vierge (gf)	23.95
GIANT LOBSTER RAVIOLI Creamy lobster bisque sauce, lemon oil and soft herbs	23.95	WAGYU STEAK TARTARE Hand chopped steak, with tobasco, shallot, capers & cornichons Served with egg yolk and French fries	25.95
STICKY TOFFEE PORK BELLY Jasmine rice, wok fried greens (s)	20.95	BAKED XL COD Tiger prawns, mussels, pickled samphire, tomatoes, olives & olive oil potatoes in Bouillabaisse sauce	26.95

HANGING KEBABS

Skewered kebabs with mushrooms, red onions & blistered peppers served with hot garlic butter and French fries (gf)

MIXED GRILL KEBAB Fillet steak, chicken breast, pork tenderloin	19.95	HALLOUMI KEBAB Honey & Chilli glaze (v)	18.95
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(v) - denotes vegetarian dishes (vg) - denotes vegan dishes and suitable for vegetarians (gf) - denotes gluten free dishes (n) - denotes contains nuts
(s) - denotes contains sesame seeds (gfo) - Denotes gluten free option: this dish can be adapted to be gluten free, please advise your server

Food Allergens and Intolerances: If you have a food allergen or intolerance, prior to placing your order, please highlight this with us and we can guide you through our menu.

We cannot guarantee the total absence of allergens in our dishes. A discretionary optional service charge of 10% will be added to the bill

BOTTOMLESS PROSECCO **Saturdays**
served with
AFTERNOON TEA

INTRODUCTORY OFFER
£35PP ~~£40~~PP
from 12.30pm - for 2 hours

FROM THE GRILL

Our Prime Cut Steaks are served with roast tomato, garlic flat mushroom with a choice of French fries or triple cooked chips (gf)

FLAT IRON 225g Unique underrated steak with both beefy flavour and tenderness Recommended medium rare to medium	24.95	WAGYU FILLET STEAK 180g Raised in Yorkshire F1 premium olive-fed Wagyu delivers amazing umami experience. Truly exceptional farmed English product	60
RIBEYE 280g A popular steak cut, 35 day-aged with generous marbling gives this cut its full flavour	33.95	CÔTE DE BOEUF LARGE CUT DRY AGED BONE IN RIBEYE 750g Served with two sides of your choice	80
RUMP 225g The leanest cut steak with a good beefy flavour	26.95	DOUBLE CHICKEN PAILLARD Two flattened chicken breasts marinated in lemon and herbs and char-grilled with a touch of olive oil	22.95
FILLET 255g Prime centre cut fillet, subtle flavour and extremely tender	38.95		

EXTRAS

FRIED HENS EGGS (2) (gf)	3.95
SMOKED BACON & BLUE CHEESE (gf)	4.95
GARLIC KING PRAWNS (5)	9.95
LOBSTER WITH GARLIC BUTTER (gf)	26 per half

SAUCES

PEPPERCORN (gf)	3.50
BÉARNAISE (gf) (v)	3.50
BLUE CHEESE HOLLANDAISE (gf) (v)	3.50
GARLIC & PARSLEY BUTTER (gf) (v)	3.50

SIDES 4.95 each

FRENCH FRIES (vg) (gf)
TRUFFLE PARMESAN FRIES (gf)
BEEF FAT CHIPS (vg) (gf)
TEMPURA ONION RINGS (vg)
BROCCOLI WITH CHILLI & GARLIC (vg) (gf)

GARLIC MUSHROOMS (vg) (gf)
MASHED POTATOES (v) (gf)
WILTED BABY SPINACH (vg) (gf)
CREAMED SPINACH (v) (gf)
WOK FRIED GREENS (vg) (s)

ALL DAY SUNDAY ROAST

Freshly roasted joints, trimmings, condiments and gravy. We strive to bring you the best roast dinner around, for you to enjoy until 9pm!

slow roasted and carved to order with garlic & herb roast potatoes, Yorkshire pudding, carrots, greens and lashings of gravy... tracklements condiments on the table

ROAST CHICKEN BREAST Sage & cranberry stuffing, pigs in blankets & Sunday trimmings	21-DAY AGED ROAST SIRLOIN OF BEEF with all the trimmings*
17.95	19.95
ROAST OLD SPOT PORK BELLY Apple compote, sage stuffing & Sunday trimmings	SLOW ROAST LAMB SHOULDER Rubbed with rosemary, garlic & thyme served with Sunday trimmings
18.95	19.95

SHARING ROAST FEAST FOR TWO

Our four roast meats; aged sirloin of beef, slow roast lamb shoulder, roast chicken breast and old spot pork belly with sage stuffing, pigs in blankets and all the Sunday trimmings

48
Sunday Sides - all 4.95
Cauliflower Cheese Pigs in Blankets & Sage Stuffing Sunday Roast Potatoes Honey-buttered Carrot & Swede Mash