

EXPRESS LUNCH

AVAILABLE MONDAY – SATURDAY 12PM – 3PM

**Express Lunch menu is not available on bank holidays*

FRESH HAND-MADE SANDWICHES

Served with French fries

ALL £9.95

CLASSIC CLUB SANDWICH

Chicken and lettuce bacon under bacon with tomato and a little mayonnaise

FRENCH DIP

Steak sandwich lovers must try, shaving of roast beef, fried onions topped with Emmental cheese, served with French style beef dipping sauce

CAPRESE

Basil pesto, overnight confit tomatoes, creamy mozzarella & rocket (v) (n)

SMOKED CHICKEN MELT

Pulled bbq chicken, rocket, Emmental cheese

CLASSIC LUNCH

FLASH STEAK 225g £15

marinated flank steak, flash grilled pink and served with house made chimichurri herb sauce, french fries, grilled mushroom & tomato

DRY-AGED RUMP 225g £18

Served with choice of fries, sauteed baby spinach or Caesar salad

STEAK SALAD TAGLIATA £16

Char-grilled steak, wild rocket, vine tomatoes, shaved parmesan and balsamic pan juice dressing

CHAR-GRILLED CHICKEN CAESAR £12

Baby gem smoked bacon, soft egg, croutons and Caesar dressing (gfo)

THE GRILL'S BEEF BURGER £14

Steak pattie, pulled beef shin, caramelised onion, Emmental cheese, Pickle, mustard & fries (s)

FRIED HADDOCK AND CHIPS £12

Tempura fish, triple cooked chips, mushy peas, tartare sauce, lemon
Vegan option available on request (vg)

HEALTHY POKE BOWLS

Prime protein, jasmine scented rice and plenty of veggies make up our poke bowls

ALL £14

SALMON TERIYAKI BOWL

Grilled Salmon Teriyaki, rice, edamame, cucumber, avocado, tomato salsa, radish (s) (gf)

CHICKEN STIR-FRY BOWL

Sticky rice, grilled chicken breast, wok fried greens with sesame and tamari soy dressing (s) (gf)

STICKY PORK BELLY BOWL

Sticky pork belly with Chilli & Soy glaze, rice, edamame, cucumber, avocado, tomato salsa, radish (s) (gf)

Vegan Tofu Poke also available on request (vg) (s) (gf)

BUSINESS LUNCH

AVAILABLE MONDAY – SATURDAY 12PM – 3PM

1 Course £15 2 Course £20 3 Course £24

**Business Lunch menu is not available on bank holidays*

STARTERS

SEAFOOD CROQ POT

Flakes of fish and shellfish gently cooked in our signature thermidor sauce (gfo)

SESAME FRIED FETA

Wildflower Honey (s) (v)
Vegan option available on request (vg)

CHICKEN LIVER PARFAIT

Poach pear, pear chutney toasted sourdough (gfo)

CHIPOTLE BUTTERMILK CHICKEN

Crispy chicken, avocado, jalapeno, smoky chipotle chilli mayonnaise

MAINS

STICKY TOFFEE PORK BELLY

Jasmine rice, wok fried greens

FREE RANGE CHICKEN

Creamy potato puree, wild mushrooms and chicken white wine sauce (gf)

CRISPY GNOCCHI CAPRESE

Fried gnocchi, confit cherry tomatoes, roast pepper, torn mozzarella and basil (v)
Vegan option available on request (vg)

DESSERT

SPICED PLUM CRUMBLE

Plums in red wine with anis, lemongrass and 5-spice, baked oat crumble & vanilla ice cream (v)

HONEYCOMB COUPE

Honeycomb ice cream with chocolate coated honeycomb (gf) (v)

THE GRILL'S STICKY TOFFEE PUDDING

Vanilla ice cream & butterscotch sauce (v)

(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