

SNACKS FOR THE TABLE TO SHARE

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

STARTERS

CHICKEN LIVER PARFAIT	9.95	MUST TRY WAGYU CROQUETTES (4)	9.95
Poach pear, pear chutney toasted sourdough (gfo)		Aged Parmesan	
BREADED MUSHROOMS	7.95	SESAME FRIED FETA	8.95
Crispy miso braised mushrooms, aubergine garlic butter, mushroom and black truffle puree (vg) (v)		Wildflower honey (s) (v) Vegan option available on request (vg)	
SIGNATURE SCOTCH EGG	9.95	SEAFOOD LOVERS CROQ POT	12.95
Crunchy watercress salad: beansprouts, radish, spring onion with sesame & soy dressing		Flakes of fish and shellfish gently cooked in our signature thermidor sauce (gfo)	
CHIPOTLE BUTTERMILK CHICKEN	9.95	ROASTED SCALLOPS	15.95
Crispy chicken, avocado, jalapeno, smoky chipotle chilli mayonnaise		Café de Paris butter, brown butter parsley crumb	
THE GRILL'S FRENCH ONION SOUP	9.95	THE GRILL'S CAESAR SALAD	8.95
Gruyère gratin		Baby gem, smoked bacon, soft egg, croutons and Caesar dressing (gfo) Add Char-grilled Chicken Breast £3	
WAGYU STEAK TARTARE	13.95	GARLIC BUTTER KING PRAWNS PILPIL	11.95
Classic steak tartare: raw steak hand chopped with cornichons, shallot, mustard and ketchup with char-grilled bread and egg yolk (gfo)		Scented with cumin, lemon & parsley, served with crusty bread	

MAINS

CLASSIC HADDOCK & CHIPS	17.95	CRISPY GNOCCHI CAPRESE	16.95
Tempura fish, triple cooked chips, mushy peas, curry and tartare sauce Vegan option available on request (vg)		Fried gnocchi, confit cherry tomatoes, roast pepper, torn mozzarella and basil (v) Vegan option available on request (vg)	
THE GRILLS PRIME BEEF BURGER	18.95	SLOW COOKED LAMB SHANK	24.95
Steak pattie, pulled beef shin, caramelised onion, Emmental cheese, pickle, mustard & fries		Champ potatoes, potato puree with buttered leeks and spring onion	
FREE RANGE CHICKEN	18.95	LOBSTER THERMIDOR & FRIES	Half - 26 Whole - 48
Creamy potato puree, wild mushrooms and chicken white wine sauce (gf)		Lobster baked with Thermidor sauce or grilled with garlic butter served with French fries (gf)	
OUR SIGNATURE FISH PIE	22.95	SEARED TUNA	23.95
Cod, salmon, smoked haddock, king prawns in thermidor sauce, crowned with piped mashed potatoes and cheese crumb crust (gfo)		Sweet and sour peppers stewed with onions and finished with tomato (gf)	
GIANT LOBSTER RAVIOLI	23.95	WAGYU STEAK TARTARE	25.95
Creamy lobster bisque sauce, lemon oil and soft herbs		Hand chopped steak, with tobasco, shallot, capers & cornichons Served with egg yolk and French fries	
STICKY TOFFEE PORK BELLY	20.95	BAKED XL COD	26.95
Jasmine rice, wok fried greens (s)		Tiger prawns, mussels, pickled samphire, tomatoes, olives & olive oil potatoes in Bouillabaisse sauce	

HANGING KEBABS

MIXED GRILL KEBAB	19.95	HALLOUMI KEBAB	18.95
Fillet steak, chicken breast, pork tenderloin		Honey & Chilli glaze (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

BOTTOMLESS PROSECCO

served with

AFTERNOON TEA

Saturdays

from 12.30pm - for 2 hours

£35pp

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

24.95

Unique underrated steak with both beefy flavour and tenderness
Recommended medium rare to medium

RIBEYE 280g

33.95

A popular steak cut, 35 day-aged with generous marbling gives this cut its full flavour

RUMP 225g

26.95

The leanest cut steak with a good beefy flavour

FILLET 255g

38.95

Prime centre cut fillet, subtle flavour and extremely tender

WAGYU FILLET STEAK 180g

60

Raised in Yorkshire F1 premium olive-fed Wagyu delivers amazing umami experience. Truly exceptional farmed English product

CÔTE DE BOEUF

80

LARGE CUT DRY AGED BONE IN RIBEYE 750g

Served with two sides of your choice

DOUBLE CHICKEN PAILLARD

22.95

Two flattened chicken breasts marinated in lemon and herbs and char-grilled with a touch of olive oil

EXTRAS

SAUCES

FRIED HENS EGGS (2) (gf)

3.95

PEPPERCORN (gf)

3.50

SMOKED BACON & BLUE CHEESE (gf)

4.95

BÉARNAISE (gf) (v)

3.50

GARLIC KING PRAWNS (5)

9.95

BLUE CHEESE HOLLANDAISE (gf) (v)

3.50

LOBSTER WITH GARLIC BUTTER (gf)

26 per half

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

17.95

21-DAY AGED ROAST SIRLOIN OF BEEF

with all the trimmings*

19.95

ROAST OLD SPOT PORK BELLY

Apple compote, sage stuffing & Sunday trimmings

18.95

SLOW ROAST LAMB SHOULDER

Rubbed with rosemary, garlic & thyme served with Sunday trimmings

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