

THE GRILL

WINE LIST

The Wine List

	175ml	250ml	Bottle
FAMILIAR, FAVOURITE WHITES			
Riverstone Ridge Sauvignon Blanc, New Zealand	£6.45	£8.95	£26.25
Bespoke Chenin Blanc, South Africa			£20.50
Antonio Rubini Pinot Grigio delle Venezie, Italy	£4.90	£6.95	£19.00
Between Thorns Chardonnay, Australia	£4.75	£6.75	£17.95
CLASSY, CURIOUS WHITES			
Picpoul de Pinet, Petite Ronde, France	£5.90	£8.20	£24.65
Waipara Pinot Gris, New Zealand			£23.20
Castell de Raimat Albariño, Spain			£22.60
ROSÉ			
Wicked Lady White Zinfandel, California	£5.10	£7.15	£20.50
Corte Vigna Pinot Grigio Rosé, Italy	£4.75	£6.75	£17.95
CLASSIC, COMFORTING REDS			
Square Ranch Malbec, Argentina	£5.90	£8.20	£24.65
Élevé Pinot Noir, France			£23.20
Berri Estates Shiraz, Australia	£5.40	£7.45	£22.60
Casa Vista Merlot, Chile	£4.75	£6.75	£17.95
STYLISH, ORIGINAL REDS			
Cuvée Cabernet Franc Pays d'Oc, France			£26.25
El Púgil Tempranillo, Spain	£5.10	£7.15	£20.50
Da Luca Primitivo, Italy			£18.50
SPARKLING AND CHAMPAGNE			
	125ml		
Galanti Prosecco, Italy	£5.50		£29.00
Galanti Spumante Rosé, Italy	£5.50		£29.00
Bottega Gold Prosecco Brut (20cl), Italy			£12.00
G.H.Mumm Cordon Rouge, France			£45.00

125ml wine glass also available

Drinks

A SELECTION OF COSTA COFFEES & SPECIALITY TEAS ARE AVAILABLE



THE GRILL

2 Courses £19.50 | 3 Courses £22.50

ASK YOUR SERVER FOR TODAY'S SPECIALS

Starters

£5.95

TIGER PRAWN PIL PIL

spring onion, tomato, chorizo

DUCK, GREEN PEPPERCORN AND ORANGE TERRINE

fruit chutney, toasted sourdough

CRISPY CALAMARI

sweet chilli sauce, garlic aioli

CORONATION CHICKEN SALAD

soaked apricots, toasted almonds,
naan croutons

WARM GOATS CHEESE SALAD (V)

honeyed walnuts, poached pear,
peppery rocket leaves

TEAR AND SHARE SOURDOUGH (V)

olives, sun blush tomatoes, tapenade
and balsamic dip

HOMEMADE SOUP OF THE DAY

sourdough bread

From the Chargrill

Our steaks are aged for a minimum of 21 days, seasoned and seared on the chargrill. Choose your sauce: peppercorn, garlic and parsley butter, BBQ, garlic aioli, chipotle.

250g* RIB EYE STEAK, thick cut chips, dressed rocket £6.00 supplement to set price £21.95

200g* CENTRE RUMP STEAK, thick cut chips, dressed rocket £6.00 supplement to set price £17.95

GARLIC AND ROSEMARY LAMB CUTLETS, thick cut chips, dressed rocket £6.00 supplement to set price £17.95

CHIPOTLE MARINATED CHICKEN BREAST, pineapple chilli salsa, thick cut chips £14.95

GRILLED SALMON FILLET, lime and coriander marinade, mashed potatoes, tenderstem broccoli £14.95

ABERDEEN ANGUS BEEF BURGER, tomato, red onion, lettuce in a brioche bun, French fries £13.95

Mains

£14.95

SLOW COOKED SHORT RIB OF BEEF BOURGUIGNON, mashed potatoes

SEABASS FILLET, tagliatelle, tomato sauce, parsley pesto, toasted almonds

LEMON AND THYME ROASTED CHICKEN, crushed potatoes, creamed cabbage with bacon

ROASTED BUTTERNUT SQUASH, chestnut mushrooms, spinach, walnuts, blue cheese (V)

SUPER GREEN SALAD

baby spinach, rocket, tenderstem broccoli, broad beans, peas, cucumber, feta, mushrooms,
quinoa, toasted mixed seeds, lemon and honey dressing (V)

Add your choice of chargrilled chicken or salmon

Sides

£3.25 each or 2 for £5

THICK CUT CHIPS OR FRENCH FRIES
ROCKET AND PARMESAN SALAD

ROASTED ROOT VEGETABLES
BATTERED ONION RINGS

PAN FRIED THYME MUSHROOMS
GARLIC CIABATTA

Desserts

£5.95

STICKY TOFFEE PUDDING

honeycomb ice cream

CHOCOLATE AND CARAMEL TORTE

vanilla bean ice cream

APPLE AND BLACKBERRY CRUMBLE

spiced custard

LEMON AND GINGER CHEESECAKE

mango sorbet

SELECTION OF ICE CREAMS

SELECTION OF CHEESE

mature cheddar, stilton and brie cheese,
plum and apple chutney

FOOD ALLERGIES

Please ask a member of our team for information on allergens contained in our dishes.

(V) SUITABLE FOR VEGETARIANS

Dishes may contain nuts. Prices include VAT.

*Weights are approximate before cooking.

