



THE Grill

We like to think we cater for all tastes but if there is a dish that you would like that is not on our menu please ask your waiter and we will endeavour to accommodate your requests.

Steaks

Blue: Seared on the outside, completely red through the inside.

Rare: Lightly charred on the outside, browned around the sides, bright red in the middle.

Medium Rare: Sides well browned, top and bottom caramelized with a pink centre.

Medium: Rich brown on the sides, charred top and bottom with a thick band of light pink through the middle.

Medium Well: A hint of pink in the very middle with a dark brown charred surface.

Well Done: Evenly brown on the outside and all the way through.

(V) Vegetarian
(VG) Vegan
(GF) Gluten Free

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any dietary requirements please inform your waiter.

As our wines come from a selection of small producers and chateaux some vintages may vary.

All prices are Goods and Services Tax inclusive.



Lunch Specials

Rump

170g char grilled rump steak cooked to your liking
served with chips, onion rings, mushrooms and tomato - £16.50

Pork & Leek Sausage

Char grilled pork and leek sausages served with creamed potatoes
and onion gravy - £11.50

The Mixed Grill

170g rump steak, pork sausage and lamb skewer,
served with chips, onion rings, mushrooms and tomato - £17.75

Omelette

3 egg omelette with fillings of your choice, mushrooms, tomato, cheese or ham
served with chips and salad - £8.90

Steak and Mushroom Stew

Steak and mushroom stew
served chips - £13.15

Steak sandwich

Minute steak with caramelised onions, mustard butter served in warm crusty bread with
chips and salad - £8.65

Gammon Steak

Gammon steak served with mushroom, tomato, mixed leaves, fried egg or grilled
pineapple and chips - £11.45

Served from 11am until 3pm, Monday to Friday



The Grill Menu

The Royal Yacht burger

220g burger served in a sesame bun with sweet cured bacon, cheddar cheese, tomato, gem lettuce, Portobello mushroom and avocado mayonnaise, served with chips - £15.65
(10p is donated to the Hotels chosen charity for 2018 when you order this main)

T-Bone

450g T Bone steak cooked to your liking and served with grilled vine ripened tomatoes, mushrooms, onion rings and chips - £25.65

Fillet

200g prime fillet steak cooked to your liking and served with grilled vine ripened tomatoes, mushrooms, onion rings and chips - £29.35

Sirloin

300g prime sirloin steak cooked to your liking and served with grilled vine ripened tomatoes, mushrooms, onion rings and chips - £26.25

Rump

300g rump steak cooked to your liking and served with grilled vine ripened tomatoes, mushrooms, onion rings and chips - £27.95

Grilled Lamb Cutlets

Three cutlets of new season lamb cooked to your liking and served with grilled vine ripened tomatoes, mushrooms, onion rings and chips - £23.60

The Mixed Grill

170g rump steak, sausage, gammon steak and lamb brochette served with grilled vine ripened tomatoes, mushrooms, onion rings and chips - £23.05

The Grill "Surf & Turf"

170g rump steak, sweet cured back bacon, lamb skewer, grilled Tiger prawns, served with grilled vine ripened tomatoes, mushrooms and chips - £26.20

Jersey Scallops

Pan seared Jersey scallops with mash - £27.95 (GF)

Optional Extras

Horseradish crème fraiche
Béarnaise
Garlic butter
Peppercorn sauce
Diane sauce

4 Grilled Tiger prawns - £4.45

Side Orders - £4.45 per portion

Chips
Buttered new potatoes (V)(GF)
Creamed potatoes (V)(GF)
Buttered vegetables selection (V)(GF)
Tossed mixed salad (V)(GF)
Onion rings(V)

Garlic bread with dips £6.10



Salads & Snacks

The Classic Chicken Caesar Salad

Classic Caesar salad served with soy and ginger marinated chicken and anchovies
(Please note: the dressing also contains anchovies)

Small - £9.95 Large - £13.95

Available (GF)

The King Prawn Caesar Salad

A classic Caesar salad served with grilled Tiger prawns - £14.95

Available (GF)

Mussels

Pot of mussels with white wine and garlic, cooked
in cream sauce - £9.95 small / £16.15 large

Coffee and Mini Desserts

Crème brûlée of the day – £6.05 (V) (GF)

Carrot cake – £5.65 (V)

Strawberry and basil panna cotta – £6.05

One scoop of ice cream or sorbet with cashew nut praline

Ice cream flavours: Chocolate; Vanilla; Strawberry;

Sorbet flavours: Lemon, Mango, Strawberry and Raspberry - £4.85 (V)(GF)

All mini desserts are served with your choice of coffee



Desserts & Cheese

Cheesecake

Banana cheesecake with Nutella and honeycomb ice cream – 9.15

Brownie

Hazelnut brownie, tonka beans and Dulcey ice cream – £9.15

Pineapple

Warm pineapple, Malibu, coconut, coriander cress, sesame tuile, lemon grass and coconut ice cream £9.15

Fruit Bowl

A decadent selection of fruits – £7.45 (V) (VG) (GF)

Cheese Board

Selection of local, British and Continental cheeses served with chutney, dried apricots, grapes and quince jelly, warm bread and crackers - £10.35
(Gluten free bread available)

Selection of Ices

A choice of ice-creams and sorbets - £7.45(V) (GF)

Coffees

Espresso - £1.95

Double espresso - £2.75

Americano - £2.30

Large Americano - £2.60

Flat White - £2.30

Cappuccino - £2.95

Decaffeinated coffee - £2.30

Ristretto - £1.95

Caffe latte - £2.95

Caffe Mocha - £2.95

Liqueur coffee - £5.20

Hot Chocolate - £2.90

Syrups

Chai

Caramel

Vanilla

Cinnamon

Hazelnut

All syrups - £0.80

A selection of teas are also available - £2.85 per pot



Wine Menu

<u>Champagne and Sparkling Wine</u>	<u>Glass</u>	<u>Bottle</u>
100 Laurent Perrier, Brut N.V.	£10.75	£52.50
122 Cattier, Brut Rosé N.V.	£10.75	£52.50
103 Pol Roger Extra Cuvée de Reserve Brut		£67.50
127 Laurent Perrier, Cuvée Brut Rose N.V.		£88.50
138 Skinny, Prosecco, Thomson & Scott		£34.50
135 Prosecco, Brut, Italy N.V.		£26.50
138 Lunetta, Rose, Italy N.V.		£26.50

<u>White Wine</u>	<u>Small</u>	<u>Large</u>	<u>Bottle</u>
145 Pinot Grigio, Allamanda, Italy 2015/16	£4.95	£7.00	£19.95
271 Antea, Barrel Fermented, Marques de Cáceres, Rioja, Spain 2014	£8.00	£10.50	£28.00
200 Petit Chablis Domaine Alain Gautheron, France 2015	£8.50	£11.50	£33.00
223 Sancerre, Clos des Bouffants, Roger Neveu, France 2015	£9.00	£12.50	£35.50
311 Sauvignon Blanc, Esk Valley, Marlborough, New Zealand 2016			£35.50
332 Chardonnay, Wild Ferment, Errazuriz, Chile 2015			£39.50
206 Rully Blanc, Joseph Drouhin, France 2014			£47.50

<u>Red Wine</u>			
420 Cahors, Les Terrases, Rigal, 2014			£27.50
519 Malbec, Mendoza, Trivento, 2016	£7.50	£10.00	£28.50
475 La Bascula, Rioja 2014	£7.50	£10.50	£29.00
471 Marques de Cáceres, Crianza, Rioja, Spain 2012			£28.50
541 Zinfandel, Old Vine, Lodi, Ravenswood, 2013/14	£8.00	£10.50	£29.00
400 Bourgogne Pinot Noir, Laforet, Joseph Drouhin, France 2015			£38.50
414 Fleurie, Cave de Fleurie, France 2015	£8.00	£11.00	£30.50
520 Selection Malbec, Bodega Terrazas de los Andes, Argentina 2015			£37.50
502 Shiraz, Clare Valley Wakefield, Australia 2014	£9.00	£12.00	£35.50
501 Merlot, Clare Valley, Wakefield, Australia 2015			£35.50
533 Pinotage, Old Bush Wines, Warwick Estate, South Africa 2013			£39.95
422 Château Caronne St Gemme, Cru Bourgeois, Ht Medoc, France 2012			£41.00
463 Le Difese, Tenuta San Guido, Italy 2012			£42.50
428 Chateau Tour de Marbuzet, Cru Bourgeois, St. Estéphe, France 2011			£51.00
402 Savigny-les-Beaunes, 1er Cru Les Lavières, Jaffelin, France 2013/14			£49.50
535 Rubicon, Meerlust Estate, Stellenbosch, South Africa 2012			£57.50

<u>Rosé Wine</u>			
146 Pinot Grigio, Allamanda, Italy 2016	£4.95	£7.00	£19.95
603 Rosé, Boschendal Estate, South Africa 2016			£27.50

<u>House Wine</u>			
141 Sauvignon Blanc, Concha y Toro, Chile 2016	£4.95	£7.00	£19.95
142 Cabernet-Sauvignon, Concha y Toro, Chile 2015	£4.95	£7.00	£19.95
143 Merlot, Concha y Toro, Chile 2016	£4.95	£7.00	£19.95
144 Blush Rosé, Concha y Toro, Chile 2016	£4.95	£7.00	£19.95