



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.

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

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.

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 - £26.95

Fillet

200g prime fillet steak cooked to your liking and served with grilled vine ripened tomatoes, mushrooms, onion rings and chips - £29.95

Sirloin

300g prime sirloin steak cooked to your liking and served with grilled vine ripened tomatoes, mushrooms, onion rings and chips - £26.95

Rump

300g rump steak cooked to your liking and served with grilled vine ripened tomatoes, mushrooms, onion rings and chips - £21.95

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 - £24.25

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 - £22.95 (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 / £17.25 large

Desserts & Cheese

Lemon Cheesecake
Vanilla and lemon cheesecake, lemon curd, almond crumbs, caramelised oranges
and passion fruit sorbet - £9.15

Brownie
Dark chocolate and hazelnut brownie, mixed berries, caramel and hazelnut ice cream – £9.15

Fruit Choice
A delectable selection of refreshing, seasonal fruit – £7.45 (V) (VG) (GF)
With fruit sorbet – £9.00

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)

Coffee & Mini Desserts

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

Caramelised Banana
Caramelised banana, caramel sauce, almond crumbs and vanilla ice cream - £6.25

Vanilla Ice Cream Affogato
One scoop of vanilla ice cream, Nutella and almond crumbs “drowned” with a shot of espresso -
£5.25

Cheese
A wedge of your choice of cheese, quince jelly and crackers - £6.10

Mini Ices
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



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