

COCKTAILS

AMARETTO SOUR Amaretto, lemon juice, sugar syrup, orange, cherries	10.00	NEGRONI Gin, sweet Vermouth and Campari	10.75
WHISKEY SOUR Whiskey, egg white, lemon juice, Gomme syrup	10.00	OLD FASHIONED Bourbon, sugar syrup, bitters	11.00
ESPRESSO MARTINI Vanilla vodka, Kahlua, coffee, sugar syrup	10.50	PORN STAR Vanilla vodka, passion fruit liqueur, passion fruit pureé and Champagne	12.50

GINS

BOMBAY SAPPHIRE Bombay Sapphire, Fever Tree Indian Tonic, cinnamon, orange peel	13.00	GORDONS PINK Gordons pink gin, Elderflower Tonic, strawberry, orange peel, raspberry	13.00
BULLDOG Bulldog, Fever Tree Indian Tonic, star anise, cinnamon stick, orange peel	13.00	WHEADON'S Wheadon's Rock Samphire and Pink Grapefruit, Fever Tree Aromatic Tonic, pink grapefruit, red pepper corn	17.00
TANQUERAY Tanqueray, Elderflower Tonic, lime peel, basil leaf, Apple Sourz, cloves	13.00	MONKEY 47 Monkey 47, Fever Tree Elderflower Tonic, lemon peel	17.00

BEER

DRAUGHT BEER		BOTTLED BEER	
CARLING	5.00	HEINEKEN 0.0 NON ALCOHOLIC	3.95
STELLA ARTOIS	5.50	BECKS	4.95
BIRRA MORETTI	6.00	CORONA	5.15
HEINEKEN COLD	6.00	BUDWEISER	5.15
LIBERATION BEST BITTER	4.75	PERONI	5.15
GUINNESS	5.80	LIBERATION ALE	5.40
THATCHERS CIDER	6.00	LIBERATION IPA	5.40
		REKORDERLIG CIDER	5.65

SOFT DRINKS

BOTTLED MIXERS 125ML FROM	2.10	RED BULL 250ML	3.50
COCA COLA/DIET COKE 200ML	2.50	DRAUGHT PRODUCTS 200ML	FROM 2.10
LEMONADE 200ML	2.50	STILL/SPARKLING WATER 330ML	2.00
FEVER TREE TONIC 200ML	2.80	STILL/SPARKLING 750ML	4.00



The Grill Menu

BREAD & BITES

CRISPY LEBANESE BREAD & HUMMUS	6.50	SALTED BABY CUCUMBERS & HUMMUS	7.90
GARLIC BREAD WITH DIPS	7.50	MAC 'N' CHEESE	9.00
		HABANERO & MOZZARELLA	9.50

STARTERS

OYSTERS	13.80	MUSSELLS	SMALL 12.35 LARGE 21.00
6 Locally sourced fresh Jersey oysters served with Mignonette sauce		Pot of mussels with white wine and garlic, cooked in cream sauce or lemon grass, chilli and lime leaf infused coconut milk	
SIGNATURE THAI OYSTERS	15.00	KATSU CHICKEN GOUJONS	11.95
6 oysters with lime, fish sauce, chilli jam & crispy shallots		Crispy chicken goujons with citrus & sriracha mayo	
KING PRAWNS	12.50	BABYBACK RIBS	12.50
Chargrilled king prawns with garlic butter & lemon		Crispy baby back ribs with nduja & honey glaze	
ROCKEFELLER SCALLOPS	15.00		
Baked scallops with creamed spinach, parmesan and panko crumbs			

SALADS & FISH

QUINOA SALAD	15.25	GRILLED TUNA	25.00
Quinoa, roasted mixed vegetables, rocket, orange, red onion, cherry tomato, pomegranate, pumpkin and sunflower seeds with orange dressing		Chargrilled tuna steak with harrisa, potato and green beans with gremolata butter	
ADD PRAWNS	3.70	GRILLED LOBSTER	HALF 35.00 WHOLE 60.00
		Garlic butter or thermidore	
CHICKEN CAESAR SALAD	16.00	WHOLE GRILLED SEA BASS (TO SHARE)	60.00
Classic Caesar salad served with soy & ginger, marinated chicken & anchovies		Whole grilled sea bass, romesco sauce, new potatoes & beans with gremolata butter	
SWORDFISH	SMALL 15.50 LARGE 25.00		
Chargrilled swordfish steaks, garlic, lemon, herb butter and sautéed spinach			

Sunday
Lunch

Three course menu
Join us every Sunday in The Grill
12-3.30PM

STEAKS

STEAK COOKED TO YOUR LIKING	
All served with baked onion, vine ripened tomatoes, onion rings, chips + choice of sauce/butter	
200G FILLET	35.50
500G T-BONE	34.90
300G SIRLOIN	32.75
250G RIB EYE	27.50
CHATEAUBRIAND (TO SHARE)	72.00
Served with chips, onion rings, tomato, mushroom and mixed salad with a choice of sauces	
PORTERHOUSE (TO SHARE)	88.00
Served with chips, onion rings, tomato, mushroom and mixed salad with a choice of sauces	
TOMAHAWK (TO SHARE)	96.00
Served with chips, onion rings, tomato, mushroom and mixed salad with a choice of sauces	
ADD PRAWNS	5.00

SAUCES

HORSERADISH CREME FRAICHE
BEARNAISE
PEPPERCORN SAUCE
DIANE SAUCE

BUTTERS

GARLIC
CAFE DE PARIS
RED WINE

SIDES 4.95 PER PORTION

CHIPS
BUTTERED NEW POTATOES
CREAMED POTATOES
DAUPHINOISE POTATOES
MAC 'N' CHEESE
TOSSED MIXED SALAD
BUTTERED VEGETABLES SELECTION
ONION RINGS

FROM THE GRILL

SIGNATURE WAGYU BURGER	18.00	SIGNATURE MIXED GRILL	30.00
Grilled wagyu burger, smoked bacon, avocado mayo, chutney, lettuce in a brioche bun with chips & coleslaw		150g sirloin steak, sausage, gammon, lamb chop & chips	
BEEF SHORT RIBS	22.75	VEAL	30.00
Slow cooked glazed short ribs with chimichurri		10oz veal chop with pepper sauce, baked onion & chips	
GRILLED LAMB CUTLETS	28.95	SIGNATURE FILLET STEAK AU POIVRE	37.00
Lamb chops with herb butter, baked onion, vine ripened tomatos, onion rings & chips		Classic grilled fillet steak with pepper sauce, sautéed potatoes and green beans	

DESSERT

CHURROS	6.50	CHEESECAKE	10.50
Churros with cinammon sugar and salted caramel		White chocolate & orange cheesecake, almonds, lime compote served with vanilla ice cream	
SELECTION OF ICES	6.50	CHEESE BOARD	12.00
A choice of ice-creams and sorbets		Selection of local, British and Continental cheeses served with chutney, grapes and quince jelly, warm bread and crackers <i>(Gluten free bread available)</i>	

DAILY LUNCH SPECIALS AVAILABLE MONDAY - FRIDAY | 12-2PM
FROM £12.50