

COCKTAILS

| | | | |
|--|--------------|---|--------------|
| LOND ISLAND ICED TEA Tequila, vodka, Cointreau, gin, rum and coke | 10.50 | RASPBERRY MOJITO Rum, lime wedges, mint leaves and soda top | 12.00 |
| AMARETTO SOUR Amaretto, lemon juice, sugar syrup, orange, cherries | 11.50 | BRAMBLE Gin, lemon juice, sugar syrup, creme de Mure | 12.00 |
| WHISKEY SOUR Whiskey, egg white, lemon juice, Gomme syrup | 11.50 | NEGRONI Gin, sweet Vermouth and Campari | 12.00 |
| ESPRESSO MARTINI Vanilla vodka, Kahlua, coffee, sugar syrup | 12.00 | OLD FASHIONED Bourbon, sugar syrup, bitters | 12.50 |
| MARGARITA Silver tequila, lime juice, Cointreau, sugar syrup | 12.00 | PORN STAR Vanilla vodka, passion fruit liqueur, passion fruit puree and Champagne | 14.00 |
| MOJITO Rum, lime wedges, mint leaves and soda top | 12.00 | APEROL SPRITZ Aperol, Prosecco and soda water | 15.00 |

GIN COCKTAILS

| | | | |
|--|--------------|--|--------------|
| BOMBAY SAPPHIRE Bombay Sapphire, Fever Tree Indian Tonic, cinnamon, orange peel | 14.50 | GORDONS PINK Gordons pink gin, Elderflower Tonic, strawberry, orange peel, raspberry | 14.50 |
| BULLDOG Bulldog, Fever Tree Indian Tonic, star anise, cinnamon stick, orange peel | 14.50 | WHEADON'S Wheadon's Rock Samphire and Pink Grapefruit, Fever Tree Aromatic Tonic, pink grapefruit, red pepper corn | 18.50 |
| TANQUERAY Tanqueray, Elderflower Tonic, lime peel, basil leaf, Apple Sourz, cloves | 14.50 | MONKEY 47 Monkey 47, Fever Tree Elderflower Tonic, lemon peel | 18.50 |

BEER

| | | | |
|------------------------|-------------|-----------------------------------|-------------|
| DRAUGHT BEER | | BOTTLED BEER | |
| CARLING | 5.20 | HEINEKEN 0.0 NON ALCOHOLIC | 3.95 |
| GUINNESS | 5.90 | BECKS | 4.95 |
| STELLA ARTOIS | 6.20 | CORONA | 5.15 |
| HEINEKEN COLD | 6.20 | BUDWEISER | 5.15 |
| BIRRA MORETTI | 6.50 | PERONI | 5.15 |
| THATCHERS CIDER | 6.20 | LIBERATION ALE | 5.40 |
| | | LIBERATION IPA | 5.40 |
| | | REKORDERLIG CIDER | 5.65 |
| | | MAGNERS CIDER | 5.65 |
| | | DESPERADO | 5.75 |



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

| | | | |
|---|--------------|--|----------------------------------|
| GOATS CHEESE, BEETROOT & PANCETTA | 10.50 | MUSSELLS | SMALL 12.35 LARGE 21.00 |
| Warm goats cheese, grilled courgettes, beetroot, crispy pancetta, honey & walnuts (V available) | | Pot of mussels with white wine and garlic, cooked in cream sauce or lemon grass, chilli and lime leaf infused coconut milk | |
| OYSTERS | 13.80 | CHICKEN WINGS | 11.25 |
| 6 Locally sourced fresh Jersey oysters served with Mignonette sauce | | Honey & gochujang glazed crispy chicken wings | |
| 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 | PORK BELLY | 12.50 |
| Baked scallops with creamed spinach, parmesan and panko crumbs | | Slow cooked teriyaki pork belly and pickles | |

SALADS & FISH

| | | | |
|---|--------------|--|---------------------------------|
| QUINOA SALAD | 15.25 | SWORDFISH | 26.50 |
| Quinoa, roasted mixed vegetables, rocket, orange, red onion, cherry tomato, pomegranate, pumpkin and sunflower seeds with orange dressing | | Chargrilled swordfish steaks, garlic, lemon, herb butter and sautéed spinach | |
| ADD PRAWNS | 3.70 | GRILLED TUNA | 27.50 |
| | | Chargrilled tuna steak with harrisa, potato and green beans with gremolata butter | |
| CHICKEN CAESAR SALAD | 16.00 | GRILLED LOBSTER | HALF 35.00 WHOLE 60.00 |
| Classic Caesar salad served with soy & ginger, marinated chicken & anchovies | | Garlic butter or thermidore. Served with chips. | |
| KING PRAWN THAI CURRY | 23.50 | GRILLED SEA BASS | 30.00 |
| Classic red Thai curry with king prawns, potato, pineapple, aubergines, pak choy, steamed rice and prawn crackers | | Grilled sea bass fillet, romesco sauce, new potatoes & beans with gremolata butter | |

(GF Available)

Sunday
Lunch

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

DAILY LUNCH SPECIALS AVAILABLE MONDAY - FRIDAY | 12-2PM

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 |
| 35 day dry aged steak from Donald Russell. Served with chips, onion rings, tomato, mushroom and mixed salad with a choice of sauces | |
| TOMAHAWK (TO SHARE) | 96.00 |
| Dry aged Tomahawk served with chips, onion rings, tomato, mushroom and mixed salad with a choice of sauces | |
| WHY NOT TURN IT IN TO A 'SURF & TURF' | |
| ADD PRAWNS | 5.00 |
| ADD SCALLOPS | 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
TOSSED MIXED SALAD
BUTTERED VEGETABLES SELECTION
ONION RINGS

TRUFFLE & PARMESAN FRIES £6.00
MAC 'N' CHEESE £6.00

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 jus, 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 | 8.50 | 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 (Gluten free bread available) | |