

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 pureé 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	5.40	HEINEKEN 0.0 NON ALCOHOLIC	3.95
GUINNESS	6.50	BECKS	5.25
STELLA ARTOIS	6.50	CORONA	5.40
HEINEKEN COLD	6.50	BUDWEISER	5.75
BIRRA MORETTI	6.90	PERONI	5.40
THATCHERS CIDER	6.40	LIBERATION ALE	5.75
		LIBERATION IPA	5.75
		REKORDERLIG CIDER	5.75
		MAGNERS CIDER	5.75
		DESPERADO	5.95



The Grill Menu

BREAD & BITES

TUSCAN MIXED OLIVES	5.50	GARLIC BREAD WITH DIPS	8.50
CRISPY LEBANESE BREAD & HUMMUS	6.50		

STARTERS

BONE MARROW	9.00	MUSSELLS	SMALL 13.00 LARGE 22.50
Bone marrow with tomato, chimichurri salsa & grilled focaccia		Pot of mussels with white wine and garlic, cooked in cream sauce or lemon grass, chilli & lime leaf infused coconut milk	
GOATS CHEESE, BEETROOT & PANCETTA	12.50	CHICKEN WINGS	11.95
Warm goats cheese, grilled courgettes, beetroot, crispy pancetta, honey & walnuts (V available)		Honey & gochujang glazed crispy chicken wings	
OYSTERS	13.80	KATSU CHICKEN GOUJONS	11.50
6 Locally sourced fresh Jersey oysters served with Mignonette sauce		Crispy chicken goujons with citrus & sriracha mayo or blue cheese sauce	
SIGNATURE THAI OYSTERS	15.00	BABYBACK RIBS	12.75
6 oysters with lime, fish sauce, chilli jam & crispy shallots		Crispy baby back ribs with nduja & honey glaze	
KING PRAWNS	13.50	PORK BELLY	12.50
Chargrilled king prawns with garlic butter & lemon		Slow cooked teryaki pork belly & pickles	
ROCKEFELLER SCALLOPS	15.00		
Baked scallops with creamed spinach, parmesan & panko crumbs			

SALADS & FISH

QUINOA SALAD	16.25	SWORDFISH	28.50
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 & sautéed spinach	
ADD PRAWNS	3.70	GRILLED TUNA	28.50
		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		Grilled Jersey lobster & gambas with herb butter, lemon & sautéed potatoes (Jersey Royals when in season)	
KING PRAWN THAI CURRY	25.50	GRILLED SEA BASS	29.00
Classic red Thai curry with king prawns, potato, pineapple, aubergines, pak choy, steamed rice & prawn crackers <i>(GF Available)</i>		Grilled sea bass fillet, new potatoes & green beans with gremolata butter	

Sunday
Lunch

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

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

PLEASE BE AWARE THAT THERE COULD BE NUT TRACES IN SOME OF THE INGREDIENTS USED IN THE PREPARATION OF OUR MENUS.
IF YOU HAVE SPECIFIC DIETARY REQUIREMENTS PLEASE INFORM YOUR WAITER.

STEAKS

SIRLOIN STEAK CLUB	33.75
350g grass fed bone-in sirloin minimum 28 day aged from Donald Russell. Served with baked onion, vine ripened tomatoes, onion rings, chips & choice of sauces	

STEAK COOKED TO YOUR LIKING	
All served with baked onion, vine ripened tomatoes, onion rings, chips & choice of sauces	

200G FILLET	38.00
500G T-BONE	42.90
300G SIRLOIN	32.50
250G RIB EYE	28.50

CHATEAUBRIAND (TO SHARE)	89.75
500g Chateaubriand served with chips, onion rings, tomato, mushroom and salad with a choice of sauces	

PORTERHOUSE (TO SHARE)	88.00
800g 35 day dry aged steak from Donald Russell. Served with chips, onion rings, tomato, mushroom and salad with a choice of sauces	

TOMAHAWK (TO SHARE)	96.00
900kg Dry aged Donald Russell Tomahawk served with onion rings, tomato, mushroom, salad, chips & choice of sauces	

SAUCES & BUTTERS

HORSERADISH CREME FRAICHE
BEARNAISE
PEPPERCORN SAUCE
DIANE SAUCE
GARLIC BUTTER

SIDES 4.95 PER PORTION

CHIPS	
BUTTERED NEW POTATOES	
CREAMED POTATOES	
TOSSED MIXED SALAD	
BUTTERED VEGETABLES SELECTION	
ONION RINGS	
GRILLED CORN	
TRUFFLE & PARMESAN FRIES	£6.00
MAC 'N' CHEESE	£6.00
LOADED CHIPS	£7.75
Smoked bacon, parmesan cheese and fried egg	

STEAK ADDITIONS

BONE MARROW	4.50
PRAWNS	5.00
SCALLOPS	5.00

FROM THE GRILL

GRILLED CAJUN CHICKEN	17.50	GRILLED LAMB CUTLETS	29.50
Grilled boneless cajun & honey chicken thighs, pico de gallo salsa & grilled corn		Lamb chops with herb butter, baked onion, vine ripened tomatoes, onion rings & chips	
SIGNATURE WAGYU BURGER	18.00	SIGNATURE MIXED GRILL	33.00
Grilled wagyu burger, smoked bacon, Monterey Jack, avocado mayo, chutney, lettuce in a brioche bun with chips & coleslaw		150g sirloin steak, sausage, gammon, lamb chop & chips	
BEEF SHORT RIBS	24.00	VEAL	30.00
Slow cooked glazed short ribs with chimichurri		10oz veal chop with jus, baked onion & sautéed potatoes	
LAMB RUMP	28.00	SIGNATURE FILLET STEAK AU POIVRE	37.00
Grilled lamb rump, Lyonnaise potatoes & mint gravy		Classic grilled fillet steak with pepper sauce, sautéed potatoes & green beans	

DESSERT

CHURROS	6.95	CHEESECAKE	11.25
Churros with cinammon sugar & salted caramel		Baked lotus biscoff cheesecake served with vanilla ice cream strawberry coulis & toasted nuts	
SELECTION OF ICES	8.50	CHEESE BOARD	13.00
A choice of ice-creams & sorbets		Selection of local, British and Continental cheeses served with chutney, grapes and quince jelly, warm bread & crackers <i>(Gluten free bread available)</i>	
CHOCOLATE BROWNIE	10.95		
Warm rich chocolate & hazelnut browie, salted caramel, honeycomb ice cream & mixed berries			