

the restaurant  
bar + grill

# Cold Counter

<b>Cerignola Olives (v)</b> .....	3.95
Giant Apulian green olives	
<b>Freshly Baked Bread (v)</b> .....	3.25
Normandy butter	
<b>Charred Flat Bread (v)(n)</b> .....	5.75
Hummus, parsley, red onion, pine nuts	
<b>Smoked Salmon</b> .....	9.50
Severn & Wye 12 hour smoke, lemon, sour dough toast	
<b>Salt Baked Beets</b> .....	8.00
Buffalo ricotta cheese, watercress, toasted seeds	
<b>Chicken Liver Pâté</b> .....	8.00
Rye toast, pickled cucumber	
<b>Kumomoto, Blackwater Wild or Maldon Oysters</b> .....	Each 2.75
Tabasco, ginger ponzu or bloody Mary	
<b>Prawn Cocktail</b> .....	12.75
Wild Mediterranean red prawns, marie rose, lemon	
<b>Carpaccio</b> .....	11.00
Seared beef fillet, beetroot, horseradish, watercress, Parmesan	

<b>Celeriac &amp; Apple Soup</b> (v) (n) .....	6.00
Blue cheese, chestnuts	
<b>Charcoal Grilled Asparagus</b> (v) .....	8.00
Poached duck egg, truffle butter sauce	
<b>Thai Spiced Fishcakes</b> .....	8.25
Atlantic wild halibut, tomato, lemongrass sauce	
<b>Chilli Squid</b> .....	8.50
Thai herbs, noodle salad	
<b>Tempura</b> .....	9.50
King prawns, padron pepper, chilli jam	
<b>Isle of Man Scallops</b> .....	11.75
Thermidor sauce	
<b>Chicken Skewers</b> .....	8.25
Tikka spices, mint yoghurt	
<b>Mushroom Risotto</b> (v) .....	8.75/12.75
Cheese wafer, truffle oil	
<b>Smoked Haddock Risotto</b> .....	9.25/13.75
Leeks, poached duck egg	
<b>Asian Plate</b> (To Share) .....	22.75
Crispy duck pancakes, tempura king prawns, chicken tikka skewers, Thai spiced fishcakes, chilli squid	

# Hot Plates

# Salads

<b>Crispy Duck</b> .....	11.25
Watercress, soy, sesame	
<b>Charcoal Grilled Chicken Caesar</b> .....	11.25
Gem lettuce, crispy bacon, croutons, Parmesan	
<b>Hand Picked Crab &amp; Avocado</b> .....	15.25
Gem lettuce, brown crab mayonnaise	
<b>Blue Cheese, Chicory, Pear &amp; Walnut (v) (n)</b> .....	11.50
Honey & mustard dressing	
<b>Charcoal Grilled Arctic Salmon Superfood</b> .....	15.00
Quinoa tabbouleh, beetroot, quail's egg, toasted seeds	

# Oven

<b>Butternut Squash &amp; Goats Cheese Tart (v)</b> .....	13.25
Duck egg, lemon & thyme butter sauce	
<b>Crispy Duck</b> .....	16.50
Honey roast apples	
<b>Slow Cooked Free Range Pulled Pork</b> .....	12.50
Brioche bun, pickles, house cut chips	
<b>Chicken Schnitzel</b> .....	16.50
Artisan cheese & pale ale fondue	
<b>Hickory Smoked Barbecue St. Louis Cut Ribs</b>	
Barbecue sauce, house cut chips, slaw	
Half rack .....	12.00
Full rack .....	23.75
<b>Ox Cheek Bourguignon</b> .....	19.50
Button mushrooms, onions, smoked bacon	
<b>Fish Pie</b> .....	17.00
Atlantic wild halibut, salmon, smoked haddock	
<b>Charcoal Grilled Atlantic Wild Halibut</b> .....	24.00
Baby spinach, mushrooms, creme fraiche, tarragon	
<b>Lemon Sole / Dover Sole</b> .....	23.25/31.00
House salad, lemon butter	
<b>Salt Baked Whole Wild Sea Bass (For two to share)</b> .....	55.00
Garlic & rosemary potatoes, house salad, lemon butter sauce	
<b>Skillet Roast Mussels &amp; Chips</b> .....	12.75
White wine, garlic, parsley	

# Tandoor Oven & Charcoal Grill

<b>Tuna Au Poivre</b> .....	20.75
Line caught sashimi grade tuna, house cut chips, Béarnaise sauce	
<b>Cheeseburger</b> .....	14.00
Hand pressed daily, pickles, brioche bun, house cut chips	
<b>Tandoor Lamb Cutlets (n)</b> .....	24.25
Cardamom rice, spiced tomato sauce	
<b>Navarin of Lamb</b> .....	20.00
Carrots, turnips, rosemary, mash	
<b>Tandoor Wild Red Prawns</b> .....	23.25
Cardamom rice, mint yoghurt, lemon	
<b>Fillet Steak Sandwich</b> .....	15.00
Sourdough bread, caramelised onions, house cut chips, Béarnaise sauce	
<b>Half/Whole Lobster</b> .....	29.00/44.25
House cut chips, hollandaise sauce	
<b>Sea Bass</b> .....	19.75
Tikka spices or simply grilled	

## STEAK & LOBSTER

FOR TWO TO SHARE 28.75 PER PERSON

**Rump Steak, Aged 28 Days (350g) & Whole Lobster (680g)**

Served medium with house cut chips, hollandaise, peppercorn sauce

## STEAKS AGED 28 DAYS

### Aberdeen Angus | British Isles

Native grass fed

Flat Iron (225g) <i>Served Medium</i> .....	16.25
Rump (225g) .....	18.75
Ribeye (225g) .....	21.75
Sirloin (225g) .....	22.75
Fillet (225g) .....	27.75
Fillet (170g) .....	21.75
Hash brown, peppercorn sauce	
Steak Diane (225g) <i>Served Medium</i> .....	18.50
Fillet steak, mushroom sauce	

### Premium Marble Reserve | Rangers Valley | Australia

Pure bred Angus 270 days corn fed

Ribeye (300g/500g) .....	30.50/41.00
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### USDA Prime | Creekstone Farms | Kansas | USA

Black Angus 150 days corn fed

Sirloin (300g/500g) .....	30.50/41.00
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## STEAKS AGED 35 DAYS

### Aberdeen Angus | British Isles

Native grass fed

Dry aged T-bone (450g) .....	31.50
Dry aged Côte de boeuf (395g) .....	30.00

## STEAKS TO SHARE

### Aberdeen Angus | British Isles

Native grass fed

Chateaubriand (450g) .....	59.75
Tomahawk (800g) .....	59.75

## TOPPINGS

Half Lobster .....	18.50	Fried Duck Egg (v) .....	2.25
Wild Red King Prawn .....	10.50	Malbec Onions (v) .....	5.25

# Charcoal Grill

ALL OUR STEAKS ARE SERVED  
WITH HOUSE CUT CHIPS AND  
A CHOICE OF SAUCE

## SAUCES

Peppercorn  
Diane  
Béarnaise  
Truffle butter  
Garlic & parsley butter

## LUNCH SPECIAL ~ 15.00

MONDAY - SATURDAY 12 NOON - 6 PM  
ALL DAY SUNDAY

### Aberdeen Angus | British Isles

Native grass fed

Flat Iron (225g) *Served Medium*

### Choice of sauce and one side

Charcoal Grilled Broccoli (v)    House Cut Chips (v)  
Cardamom Rice (v)                    House Salad (v)

# Sides

<b>Onion Rings (v)</b> .....	3.50
<b>House Cut Chips (v)</b> .....	4.00
<b>Mash (v)</b> .....	4.00
<b>Charred Sweet Potatoes (v)</b> .....	4.00
Lemongrass crème fraîche	
<b>Field Mushrooms (v)</b> .....	4.25
Garlic, parsley	
<b>Roasted Heritage Carrots (v)</b> .....	4.50
Honey, thyme	
<b>Creamed Spinach (v)</b> .....	4.25
<b>Charcoal Grilled Broccoli (v)</b> .....	4.25
Chilli, garlic	
<b>Cardamom Rice (v)</b> .....	4.00
<b>House Slaw (v)</b> .....	4.00
<b>House Salad (v)</b> .....	4.50
<b>Super Green Salad (v)</b> .....	4.50
Broccoli, sugar snaps, green beans, sweet tahini dressing	



# CLUB INDIVIDUAL

*Rewarding loyalty*

Join our lifestyle reward scheme today and receive a £20 gift for you to enjoy on your next visit to Restaurant Bar & Grill or any of the amazing restaurants in our collection. Becoming a member gives us the opportunity to treat you to more.

As a Platinum Card member you will enjoy these benefits;

- £20 welcome gift on your card to spend within 28 days of joining!
- 5% of the bill back in points on your card.
- Exclusive monthly rewards and treats; pick your dining day, 50% January privilege.
- Birthday treats; double points 7 days either side of your birthday when you celebrate with us.
- Exclusive Platinum Card member events.
- Bi-monthly new member party nights.
- Seasonal menu taster nights.
- Priority bookings for seasonal events.

Black card member additional benefits;

- 10% of the bill back in points on your card.
- Complimentary coffee all day, everyday.
- Invitations to exclusive Black Card member events.
- Use of private dining rooms for hot desking, within selected restaurants.

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All meat weights denoted are uncooked. (v) denotes vegetarian dishes, (n) denotes dishes containing nuts or traces of nuts. (p) denotes dishes containing peanuts or traces of peanuts. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are inclusive of VAT. There is a discretionary 10% service charge for parties of 6 or more.

ESTATE WITH TANDOOR