

the restaurant
bar + grill

Cold Counter

Cerignola Olives (v)	4.25
Giant Apulian green olives	
Freshly Baked Bread (v)	3.50
Normandy butter	
Charred Flat Bread (v)(n)	5.75
Hummus, parsley, red onion, pine nuts	
Smoked Salmon	9.50
Severn & Wye 12 hour smoke, lemon, sour dough toast	
Salt Baked Beets	8.00
Buffalo ricotta cheese, watercress, toasted seeds	
Chicken Liver Pâté	8.00
Rye toast, pickled cucumber	
Kumomoto, Blackwater Wild or Maldon Oysters	Each 2.75
Tabasco, ginger ponzu or Bloody Mary	
Prawn Cocktail	12.75
Wild Mediterranean red prawns, Marie Rose, lemon	
Carpaccio	11.00
Seared beef fillet, beetroot, horseradish, watercress, Parmesan	

Celeriac & Apple Soup (v) (n)	6.00
Blue cheese, chestnuts	
Charcoal Grilled Asparagus (v)	8.00
Poached duck egg, truffle butter sauce	
Thai Spiced Fishcakes	8.50
Atlantic wild halibut, tomato, lemongrass sauce	
Chilli Squid	8.50
Thai herbs, noodle salad	
Tempura	9.75
King prawns, padron pepper, chilli jam	
Isle of Man Scallops	11.75
Thermidor sauce	
Chicken Skewers	8.50
Tikka spices, mint yoghurt	
Mushroom Risotto (v)	8.75/12.75
Cheese wafer, truffle oil	
Smoked Haddock Risotto	9.50/14.00
Leeks, poached duck egg	
Asian Plate (To Share)	23.00
Crispy duck pancakes, tempura king prawns, chicken tikka skewers, Thai spiced fishcakes, chilli squid	

Hot Plates

Salads

Crispy Duck	12.00
Watercress, soy, sesame	
Charcoal Grilled Chicken Caesar	12.00
Gem lettuce, crispy bacon, croutons, Parmesan	
Hand Picked Crab & Avocado	15.25
Gem lettuce, brown crab mayonnaise	
Blue Cheese, Chicory, Pear & Walnut (v) (n)	12.25
Honey & mustard dressing	
Charcoal Grilled Arctic Salmon Superfood	15.00
Quinoa tabbouleh, beetroot, quail's egg, toasted seeds	

Oven

Butternut Squash & Goats Cheese Tart (v)	13.25
Duck egg, lemon & thyme butter sauce	
Crispy Duck	16.50
Honey roast apples	
Slow Cooked Free Range Pulled Pork	13.00
Brioche bun, pickles, house cut chips	
Chicken Schnitzel	16.50
Artisan cheese & pale ale fondue	
Hickory Smoked Barbecue St. Louis Cut Ribs	
Barbecue sauce, house cut chips, slaw	
Half rack	12.50
Full rack	24.00
Ox Cheek Bourguignon	19.50
Button mushrooms, onions, smoked bacon	
Fish Pie	17.00
Atlantic wild halibut, salmon, smoked haddock	
Charcoal Grilled Atlantic Wild Halibut	25.50
Baby spinach, mushrooms, crème fraîche, tarragon	
Lemon Sole / Dover Sole	23.25/31.00
House salad, lemon butter	
Salt Baked Whole Wild Sea Bass (For two to share)	55.00
Garlic & rosemary potatoes, house salad, lemon butter sauce	
Skillet Roast Mussels & Chips	12.75
White wine, garlic, parsley	

Tandoor Oven & Charcoal Grill

Tuna Au Poivre	20.75
Line caught sashimi grade tuna, house cut chips, Béarnaise sauce	
Cheeseburger	14.00
Hand pressed daily, pickles, brioche bun, house cut chips	
Tandoor Lamb Cutlets (n)	24.25
Cardamom rice, spiced tomato sauce	
Navarin of Lamb	20.25
Carrots, turnips, rosemary, mash	
Tandoor Wild Red Prawns	23.25
Cardamom rice, mint yoghurt, lemon	
Fillet Steak Sandwich	15.00
Sourdough bread, caramelised onions, house cut chips, Béarnaise sauce	
Half/Whole Lobster	29.00/44.25
House cut chips, Hollandaise sauce	
Sea Bass	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) *Served Medium* 16.75

House cut chips & a choice of sauce or butter

Rump (225g) 17.75

Ribeye (225g) 20.75

Sirloin (225g) 21.75

Fillet (225g) 26.75

Fillet (170g) 21.75

Hash brown, peppercorn sauce

Steak Diane (225g) *Served Medium* 18.50

Fillet steak, mushroom sauce

Premium Marble Reserve | Rangers Valley | Australia

Pure bred Angus 270 days corn fed

Ribeye (300g/500g) 31.00/41.00

USDA Prime | Creekstone Farms | Kansas | USA

Black Angus 150 days corn fed

Sirloin (300g/500g) 31.00/41.00

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

SAUCES & BUTTERS ~ 1.00

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

Onion Rings (v)	4.00
House Cut Chips (v)	4.00
Mash (v)	4.00
Charred Sweet Potatoes (v)	4.25
Lemongrass crème fraîche	
Field Mushrooms (v)	4.25
Garlic, parsley	
Roasted Heritage Carrots (v)	4.50
Honey, thyme	
Creamed Spinach (v)	4.50
Charcoal Grilled Broccoli (v)	4.25
Chilli, garlic	
Cardamom Rice (v)	4.00
House Slaw (v)	4.00
House Salad (v)	4.50
Super Green Salad (v)	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