

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	
Roast Heritage Beetroot (n)	8.00
Buffalo ricotta, apple, basil pesto, smoked seeds	
Chicken Liver Pâté	8.00
Rye toast, pickled cucumber	
Blackwater Wild or Maldon Oysters	Each 2.75
Tabasco, ginger ponzu or Bloody Mary	
Steak Tartare	10.00
Angus fillet steak, free range egg yolk, sourdough toast	

Spring Vegetable Soup (v)	6.00
Peas, kale, basil, rye bread croutons	
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, courgette flower, chilli jam	
Isle of Man Scallops (n)	11.75
Chorizo, romesco sauce, tenderstem broccoli	
Chicken Skewers	8.50
Tikka spices, mint yoghurt	
Spring Vegetable Risotto (v)	8.75/12.75
Goat's cheese, basil, lemon	
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	
Baked Somerset Goats Cheese (v)(n)	12.25
Roast heritage beetroot, watercress, toasted hazelnuts	
Charcoal Grilled Salmon Superfood	15.00
Quinoa tabbouleh, beetroot, quail's egg, toasted seeds	

Mayfield Swiss Cheese & Spinach Tart (v)	13.25
Poached duck egg, truffle butter	
Crispy Duck	16.50
Pak choi, broccoli, honey, sesame	
Slow Cooked Free Range Pulled Pork	13.00
Brioche bun, pickles, house cut chips	
Skewered Chicken Souvlaki	16.50
Grilled flatbread, tzatziki	
Hickory Smoked Barbecue St. Louis Cut Ribs	
Barbecue sauce, house cut chips, slaw	
Half rack	12.50
Full rack	24.00
Beef Bourguignon	19.50
Button mushrooms, onions, smoked bacon	
Teriyaki Arctic Salmon	18.50
Pickled onions, lime, shiso leaf, teriyaki sauce	
Lemon Sole / Dover Sole	23.25/31.00
House salad, lemon butter	
Whole Wild Sea Bass (For two to share)	55.00
Cherry tomatoes, rosemary, garlic roast potatoes, olives	

Oven

Tandoor Oven & Charcoal Grill

Tuna Au Poivre	20.75
Line caught sashimi grade tuna, house cut chips, Béarnaise sauce	
Cheeseburger	14.00
Butter bun, club sauce, cheese, house cut chips	
Tandoor Lamb Cutlets (n)	24.25
Cardamom rice, spiced tomato sauce	
Marinated Lamb Skewer	20.00
Cardamom rice, mint yoghurt	
Tandoor Spiced Monkfish (n)	21.00
Cardamom rice, spiced tomato sauce	
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) 22.25

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

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

Chopped Seasonal Greens (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
New Season Potatoes (v)..... Butter, mint	4.50
Chopped Seasonal Greens (v)	4.75
Heritage Carrots	4.50
Pancetta, peas, mint	
Buttered Spinach (v)	5.00
Cardamom Rice (v)	4.00
Seasonal Slaw (v)	4.00
House Salad (v)	4.50

Desserts

Warm Chocolate Fondant (v) Vanilla ice cream	7.25
Sticky Toffee Pudding (v) Butterscotch sauce	7.25
Mascarpone Crème Brûlée (v) Raspberry sorbet	7.25
Chocolate Delice (v) Honeycomb, lime sorbet	7.25
Baked New York Cheesecake (v) Amarena cherries	7.25
Rhubarb Bakewell Tart (v) (n) Vanilla ice cream	7.25

PETIT FOUR

Chocolate & Hazelnut Truffles (v) (n)	3.50
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ICE CREAM & SORBET

All our ice creams & sorbets are made in-house,
served with a wafer biscuit (v) (n)

Maltesers* Vanilla Chocolate Passionfruit Salted Caramel	5.50
Raspberry Sorbet	5.50

CHEESE

Cashel Blue (v) Tunworth Cornish Yarg (v)	9.50
Served with pear & apple chutney, red grapes, apple, celery, walnuts, water biscuits (n)	

*Maltesers is a trade mark of the Mars group of companies. This product is not made,
licensed or endorsed by the mars group of companies.

Lunch & Early Evening Menu

MONDAY TO SATURDAY | 12NOON - 6PM

1 Course ~ 12.75

2 Courses ~ 17.75

3 Courses ~ 22.75

STARTERS

Spring Vegetable Soup (v)

Peas, kale, basil, rye bread croutons

Roast Heritage Beetroot (n)

Buffalo ricotta, apple, basil pesto, smoked seeds

Chicken Skewers

Tikka spices, mint yoghurt

Smoked Haddock Risotto

Leeks, poached duck egg

Chilli Squid

Thai herbs, noodle salad

MAINS

Spring Vegetable Risotto (v)

Goat's cheese, basil, lemon

Fish & Chips

Mushy peas, lemon, tartare sauce

Salmon Fishcakes

Spinach, lemon, dill butter sauce

Skewered Chicken Souvlaki

Grilled flatbread, tzatziki

Cheeseburger

Butter bun, club sauce, cheese, house cut chips

Flat Iron Steak

Marinated 24 hours, charcoal grilled, served medium, garlic & parsley butter, house cut chips (a £2.25 supplement charge will apply)

DESSERTS

Warm Chocolate Fondant (v) | Vanilla ice cream

Sticky Toffee Pudding (v) | Butterscotch sauce

Baked New York Cheesecake (v) | Amarena cherries

Selection of Homemade Ice Creams (v)(n) | Wafer biscuit

STARTERS

Spring Vegetable Soup (v)

Peas, kale, basil & rye bread croutons

Roast Heritage Beetroot (n)

Buffalo ricotta, apple, basil pesto, smoked seeds

Chicken Liver Pâté

Rye toast, pickled cucumber

Chilli Squid

Thai herbs, noodle salad

MAINS

Mayfield Swiss Cheese & Spinach Tart (v)

Poached duck egg, truffle butter

Crispy Duck

Pak choi, broccoli, honey, sesame

Fish & Chips

Mushy peas, lemon, tartare sauce

Slow Roast Beef | Slow Roast Lamb Herb Roast Chicken

All served with crisp golden roast potatoes, heritage carrots, peas, roasting gravy and Yorkshire pudding.

(A £2.50 supplement charge will apply)

DESSERTS

Warm Chocolate Fondant (v) | Vanilla ice cream

Sticky Toffee Pudding (v) | Butterscotch sauce

Baked New York Cheesecake (v) | Amarena cherries

Selection of Homemade Ice Creams (v)(n) | Wafer biscuit

Sunday Roast

SUNDAYS | 12NOON - 6PM

1 Course ~ 12.75

2 Courses ~ 17.75

3 Courses ~ 22.75

Children's Menu

(Under the age of 11)

MAINS

Chicken Skewer	7.50
Crispy Cod	7.00
Beefburger	6.50
With or without cheese	
Sticky Barbecue Ribs	12.00
Salmon Fishcakes	7.50
Cheesy Pea Risotto	6.00

All of the above are served with a choice of house cut chips,
mash potato, buttered peas or a house salad (v)

DESSERTS

Sticky Toffee Pudding (v)	3.50
Vanilla ice cream	
Chocolate Malteser Sundae (v) (n)	3.50
Chocolate or Vanilla Ice Cream (v) (n)	2.50

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 .

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