

## SHARING

Freshly baked bread <i>Salted butter (v)</i>	4.00
Giant Apulian Cerignola olives (v)	4.25
Charred flat bread <i>Hummus, parsley, red onion, pine nuts (v)(n)</i>	5.75

## RAW BAR

Poke sashimi tuna <i>Avocado, edamame beans, sesame</i>	10.75
Yellowfin tuna sashimi <i>Wasabi, pickled ginger, soy</i>	10.75
Angus beef tataki <i>Ginger ponzu, wasabi mayonnaise</i>	9.50

## STARTERS

French onion soup <i>Mayfield Swiss cheese toast</i>	6.00
Asparagus & duck egg <i>Chargrilled asparagus, poached duck egg, truffle butter (v)</i>	8.50
Chicken skewers <i>Tikka spices, mint yoghurt</i>	8.50
Baby back ribs <i>Soy, mirin, lime</i>	9.75
Heritage beetroot & buffalo ricotta <i>Apple, basil pesto, watercress, toasted seeds (n)</i>	8.50

## SALADS

Crispy duck <i>Watercress, white radish, sesame, soy</i>	12.50
Chicken Caesar <i>Gem lettuce, bacon, croutons, Parmesan</i>	12.50
Superfood <i>Loch Duart salmon, quinoa tabbouleh, beetroot, quail's egg, toasted seeds</i>	15.00

## CHARCOAL GRILL

### FINE STEAKS

British Isles | Aberdeen Angus & Hereford

*Native grass fed. Leaner than grain fed with a fuller,  
beefier flavour, high in essential omega 3 & 6*

Sirloin | 225g 22.00

Argentina | Las Pampas

*Free range Black Angus & Hereford. Reared on the  
open grasslands of Las Pampas, Argentinian beef has  
an intense sweet flavour for which it is famous*

Rump | 250g 20.50

Ribeye | 225g 20.75

Fillet | 225g 27.75

USDA Prime | Creekstone Farms | Kansas

*USA Pure bred Black Angus, 150 days corn fed.  
Considered by connoisseurs as some of the best beef  
in the world, a good balance of flavour & tenderness*

Sirloin | 300g 33.00

Australia | Rangers Valley Farm

*Pure bred Black Angus, 270 days corn fed. Bred to  
the same expert standard as Kobe beef with a marbling  
score of MB3+ making this the most tender of steaks*

Ribeye | 300g 34.50

Wild Scottish Venison | Argyllshire Forest

*The finest wild red deer venison from our friends the  
Churchill family. Low in fat, wild venison is lean  
& tender with a delicate gamey flavour*

Fillet | 225g 26.75

### SAUCES & TOPPERS

*Peppercorn, béarnaise (v), truffle butter (v),  
anchovy hollandaise | each 1.25*

*Half lobster 20.75 | Fried duck egg (v) 1.50*

## BURGERS

*Butter bun & house cut chips*

Aberdeen Angus beef 14.25

*Club sauce*

Halloumi cheese 12.50

*Chipotle mayonnaise (v)*

Personalise each 1.50

*Add cheese, smoked bacon, avocado  
or fried duck egg*

## MEAT & POULTRY

Crispy duck 17.00

*Honey roast apples*

Skewered chicken souvlaki 16.50

*Grilled flatbread, tzatziki*

## FISH & SHELLFISH

Teriyaki salmon 19.25

*Loch Duart salmon, pickled onions*

Sea bass 19.75

*Tikka spices or simply grilled*

Tuna au Poivre 20.75

*House cut chips, béarnaise sauce*

## VEGETARIAN

Butternut squash & goats cheese tart 13.75

*Lemon & thyme butter sauce (v)*

*(v) denotes other vegetarian dishes on this menu*

## SIDES

Chargrilled broccoli, chilli, garlic (v) 5.00

Heritage roast carrots & parsnips (v) 4.75

Creamed spinach (v) 5.25

House cut chips (v) 4.00

Mash (v) 4.00

Roast potatoes, garlic, rosemary (v) 4.50

House salad (v) 4.50

## DESSERTS

Baked New York cheesecake 7.50

*Amarena cherries (v)*

Sticky toffee pudding 7.50

*Vanilla ice cream (v)*

Chocolate fondant 7.50

*Pistachio ice cream (v)(n)*

Crème brûlée 7.50

*Orange, cinnamon (v)*

### ICE CREAM (v)

*All served with a wafer biscuit (n)*

Salted caramel | Vanilla | Chocolate

Passionfruit | Malteser (n) | Pistachio (n) 5.50

### SORBET (v)

*All served with a wafer biscuit (n)*

Lime 5.50

### SUNDAE BAR

7.25

*See separate menu*

*Build your own sundae from our selection  
of seasonal ice creams, sauces & toppings*

### CHEESE

Colston Bassett Stilton (v) 9.50

Tunworth | Smoked Lancashire (v)

*Water biscuits, quince jelly, red grapes, walnuts (n)*

## SANDWICHES

*Available 12 noon – 6pm | See separate menu*

*Grilled chicken club*

*Smoked Lancashire cheese, onion relish*

*Fillet steak, watercress, béarnaise*

*All served with house cut chips*

## LUNCH & EARLY EVENING MENU

*Everyday 12 noon – 6pm | See separate menu*

1 Course – 12.75 | 2 Course – 17.75

3 Course – 22.75

## ROAST SUNDAYS

*Available 12 noon – 6pm | See separate menu*

*Herb roast chicken or slow roast beef,  
served with roast potatoes, crushed carrot & swede,  
broccoli, roasting gravy, Yorkshire pudding*

*(v) = vegetarian dish (n) = may contain nuts*

Join Club Individual today, our lifestyle rewards club. You will receive a minimum of 5% back on your card on everything you spend together with a £20 Welcome Dining Gift\*. In addition take advantage of many other club member privileges.

All our food is prepared in a kitchen where nuts, gluten & other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy please let us know before ordering. Full allergen information is available. Please advise your server if you have any allergies or require information on ingredients in our dishes. Some dishes may contain unpasteurised cheese. All prices are inclusive of VAT. There is a discretionary 10% service charge. \*Full terms & conditions on our website

# the restaurant bar + grill

*At Restaurant Bar & Grill we serve internationally inspired classic dishes using outstanding ingredients. At the heart of our menu is our charcoal grill. We only use lumpwood charcoal & sustainable wood from the English countryside, it's natural with no additives & imparts the most amazing flavour and aromas to our food. Specialising in the best steak cuts from around the world, provided by our very own butchers in Cheshire.*