

THE GRILL

at 424

TO BEGIN

| | CALORIES |
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| Freshly baked bread & butter (2 rolls) (2, 9) | 70 each |
| Marinated mixed Greek olives | 266 |
| Soup of the day - please ask your server | 80 |
| Panzanella - cherry tomatoes, cucumber, deep fried red onion, focaccia croutons, basil oil (9) | 149 |
| Quinoa, fennel & orange with goat's cheese, red currant, pine nuts & tahini dressing (2) | 422 |
| Chicken croquettes with Caesar salad & shaved parmesan (1, 3, 9) | 151 |
| Crayfish tails tossed in a light Marie-rose sauce on a crunchy salad (1, 3, 4, 9) | 135 |
| Smoked mackerel mousse wrapped in beetroot cured gravadlax with melba toast & dill (1, 2, 9) | 220 |
| British scampi - breaded tiger prawn, tartare sauce & watercress (1, 2, 4, 9) | 313 |
| Beetroot, chicory, red onion, toasted walnuts, blue cheese & honey (2, 7) | 304 |
| Crispy duck, grilled watermelon (some seeds will remain), cashews & spring onions (7) | 398 |
| Sautéed wild & field mushrooms, rosemary focaccia, wilted spinach (9) | 236 |

MAINS

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| Spaghetti with vegetarian haggis, cherry tomatoes, capers, fresh basil, chilli flakes & parmesan (2, 9) | 279 |
| Skipper's catch - please ask your server | |
| Salmon & smoked haddock fishcake, home-made coleslaw, tartare sauce & frites (1, 2, 3, 9, 12) | 476 |
| Three bone rack of lamb, sautéed spinach & tomatoes, roast potatoes, red currant preserve (2) | 285 |
| Warm quiche with grilled vegetables, cheddar cheese with leaf salad & frites (1, 2) | 338 |
| Confit of duck leg, roast potatoes, mange tout & quince reduction (2) | 604 |
| Tuna Niçoise (yellow fin Tuna, salad, black olives, anchovies, cherry tomatoes, egg & croutons) (1, 10) | 336 |
| Toulouse sausage, bubble & squeak, poached egg & hollandaise sauce (1, 2) | 441 |

THE GRILL - SERVED WITH HAND-CUT FRITES

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| Veal loin steak with a cream & brandy sauce (served on the side) (2) | 247 / 52 |
| French cornfed chicken breast (free range) with creamed sweetcorn (2) | 242 |
| Sea bass fillet with grilled Mediterranean vegetables (2) | 212 |
| Fillet steak with béarnaise sauce (served on the side) (1, 2) | 380 / 166 |
| Dutch calf's liver, confit shallots, sprinkled with crispy sage leaves | 479 |
| Sirloin steak with peppercorn sauce (served on the side) (2) | 422 / 34 |
| Rib of beef (for 2) - bone-in with peppercorn (2) & béarnaise sauces (1, 2) (served on the side) | 1771 / 166 / 34 |

SIDES

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| Mange tout & carrots (2) / Wilted spinach (2) | 70 / 85 / 75 |
| Zucchini fritti (1, 9) / Bubble & squeak (2) / Creamed sweetcorn (2) | 162 / 162 / 87 |
| Home-made coleslaw (1, 2) | 81 |
| Salads: Mixed / Green leaf / Wild rocket / Tomato & onion (12 - if dressed) | 62 / 14 / 11 / 41 |
| Pommes frites / Potato mash (2) / Roasted potatoes | 468 / 270 / 106 |

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