

GLUTEN FREE

SHARING

Giant Apulian
Cerignola olives (v) 4.25

RAW BAR

Maldon Rock oysters each 2.75
Bloody Mary or classic

Blackwater wild oysters each 2.75
Bloody Mary or classic

STARTERS

Summer vegetable soup 6.00
*Peas, kale, basil,
rye bread croutons (v)*

Asparagus & duck egg 8.50
*Charcoal grilled asparagus,
poached duck egg, truffle butter (v)*

Tempura king prawns 10.00
Chilli jam, lime

Isle of Man scallops 11.75
*Chorizo, broccoli,
romesco sauce (n)*

Heritage beetroot & buffalo ricotta 8.50
*Apple, basil pesto,
smoked seeds (n)*

Fried chilli squid 9.00
*Crispy kale, chipotle
mayonnaise*

SALADS

Crispy duck 12.50
*Watercress, white radish,
sesame, soy*

Chicken Caesar 12.00
*Gem lettuce, bacon, croutons,
Parmesan*

Somerset goats cheese 12.50
*Beetroot, watercress,
hazelnuts (v)(n)*

Isle of Man crab & avocado 15.25
Gem lettuce, mayonnaise, lemon

FISH & SHELLFISH

Sea bass 19.75
*Tikka spices or
simply grilled*

Tuna au Poivre 20.75
*House cut chips
& béarnaise sauce*

Fish & chips 15.75
*Mushy peas, lemon
& tartare sauce*

Whole lobster 44.25
*House cut chips,
béarnaise*

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 21.75
Fillet | 225g 26.75

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*

Ribeye | 225g 20.75

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*

Onglet | 250g 19.50
Sirloin | per 100g 10.50

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*

Rump | 250g 19.75
Ribeye | per 100g 10.50

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 28.00

BUTCHER'S CUTS

*Native British breeds dry aged up to 35 days
with Himalayan salt - ideal for sharing.
House cut chips, choice of sauce*

Bone in prime rib | 800g 59.75
*One of the finest steak cuts, tender
with a wonderful rich flavour*

Porterhouse | 800g 59.75
*Sirloin on one side of the bone & fillet
on the other. Best of both worlds*

Chateaubriand | 450g 59.75
*The prized cut from the fillet head,
deliciously soft & tender, served with
roast tomato & mushrooms*

SAUCES & TOPPERS

*Béarnaise (v), truffle butter (v),
salsa verde (v) | each 1.00*

*Half lobster 20.00
Fried duck egg (v) 1.50*

MEAT & POULTRY

Lamb chops 23.00
Bubble & squeak

VEGETARIAN

Summer vegetable risotto 12.75
Goats cheese, basil, lemon (v)

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

SIDES

Chopped seasonal greens (v) 5.00

Heritage carrots, pancetta,
peas, mint 4.50

Beer battered onion rings (v) 4.00

Buttered spinach (v) 5.00

House cut chips (v) 4.00

Mash (v) 4.00

New potatoes,
butter, mint (v) 4.50

House salad (v) 4.50

DESSERTS

Mascarpone crème brûlée 7.25
Raspberry sorbet (v)

PETIT FOUR

Chocolate &
hazelnut truffles (v)(n) 3.75

ICE CREAM & SORBET (v)

Ice creams: 5.50

Salted caramel

Vanilla

Chocolate

Passionfruit

Pistachio (n)

Sorbets: 5.50

Raspberry

Lime

LUNCH & EARLY EVENING MENU

Everyday 12 noon – 6pm | See separate menu

1 Course – 12.75 | 2 Course – 17.75

3 Course – 22.75

(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 theatre charcoal grill & wood burning ovens. 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 & showcased in our state of the art ageing room