

the restaurant  
bar + grill



# Cold Counter

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

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

# Hot Plates

# Salads

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

# Oven

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

# Tandoor Oven & Charcoal Grill

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

|  |      |
|--|------|
| <b>Onion Rings (v)</b> .....                                 | 4.00 |
| <b>House Cut Chips (v)</b> .....                             | 4.00 |
| <b>Mash (v)</b> .....  | 4.00 |
| <b>Charred Sweet Potatoes (v)</b> .....                      | 4.25 |
| Lemongrass crème fraîche                                     |      |
| <b>Field Mushrooms (v)</b> .....                             | 4.25 |
| Garlic, parsley  |      |
| <b>Roasted Heritage Carrots (v)</b> .....                    | 4.50 |
| Honey, thyme   |      |
| <b>Creamed Spinach (v)</b> .....                             | 4.50 |
| <b>Charcoal Grilled Broccoli (v)</b> .....                   | 4.25 |
| Chilli, garlic   |      |
| <b>Cardamom Rice (v)</b> .....                               | 4.00 |
| <b>House Slaw (v)</b> .....                                  | 4.00 |
| <b>House Salad (v)</b> .....                                 | 4.50 |
| <b>Super Green Salad (v)</b> .....                           | 4.50 |
| Broccoli, sugar snaps, green beans,<br>sweet tahini dressing |      |

# Desserts

|   |      |
|---|------|
| <b>Warm Chocolate Fondant (v)</b> ..... 7.25<br>Vanilla ice cream       | 7.25 |
| <b>Sticky Toffee Pudding (v)</b> ..... 7.25<br>Butterscotch sauce       | 7.25 |
| <b>Passion Fruit Crème Brûlée (v)</b> ..... 7.25<br>Fresh passion fruit | 7.25 |
| <b>Mandarin Cheesecake (v)</b> ..... 7.25<br>Blood orange sorbet        | 7.25 |
| <b>Chocolate Delice (v)</b> ..... 7.25<br>Honeycomb, lime sorbet        | 7.25 |
| <b>Treacle Tart (v)</b> ..... 7.25<br>Clotted cream                     | 7.25 |

## PETIT FOUR

|  |      |
|--|------|
| <b>Chocolate &amp; Hazelnut Truffles (v)(n)</b> ..... 3.50 | 3.50 |
|--|------|

## ICE CREAM & SORBET

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

|   |      |
|---|------|
| <b>Maltesers*   Vanilla   Chocolate   Salted Caramel</b> ..... 5.50 | 5.50 |
| <b>Blood Orange Sorbet   Raspberry Sorbet</b> ..... 5.50            | 5.50 |

## CHEESE

|  |      |
|--|------|
| <b>Cashel Blue (v)   Tunworth   Cornish Yarg (v)</b> ..... 9.50<br>Served with pear & apple chutney, red grapes, apple,<br>celery, walnuts, water biscuits (n) | 9.50 |
|--|------|

\*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

EVERYDAY 12NOON - 6PM

\*Not available November 23rd - December 31st.  
Ask your server for our festive lunch menu.

1 Course ~ 12.75

2 Courses ~ 17.75

3 Courses ~ 22.75

## STARTERS

**Celeriac & Apple Soup** (v) (n)

Blue cheese, chestnuts

**Salt Baked Beets**

Buffalo ricotta cheese, watercress, toasted seeds

**Chicken Skewers**

Tikka spices, mint yoghurt

**Smoked Haddock Risotto**

Leeks, poached duck egg

**Chilli Squid**

Thai herbs, noodle salad

## MAINS

**Mushroom Risotto** (v)

Cheese wafer, truffle oil

**Fish & Chips**

Mushy peas, lemon, tartare sauce

**Salmon Fishcakes**

Spinach, lemon, dill butter sauce

**Chicken Schnitzel**

Artisan cheese & pale ale fondue

**Cheeseburger**

Hand pressed daily, brioche bun, pickles, 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

**Mandarin Cheesecake** (v) | Blood orange sorbet

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

At the heart of our Sunday roast menu are traditional slow roasted cuts of meat for two to share.

Prepared by our own in-house butchers in Cheshire, our chefs slow roast at low temperatures to lock in amazing flavours.

### **Slow Roast Rump of Beef**

28 day aged, garlic, thyme

### **Slow Roast Leg of Lamb**

Rosemary, garlic

### **Whole Herb Roast Chicken**

Lemon, rosemary

All served with crisp golden roast potatoes, seasonal greens, crushed carrot & swede, roasting gravy and Yorkshire pudding.

# Sunday Roast

30.00 FOR TWO TO SHARE

INDIVIDUAL PORTIONS AVAILABLE ON REQUEST

Children (Under the age of 11) 7.50

Roast chicken or beef, crisp golden roast potatoes, peas, Yorkshire pudding & roasting gravy

# Children's Menu

(Under the age of 11)

## MAINS

|                            |       |
|----------------------------|-------|
| Breaded Chicken .....      | 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 Brownie (v)(n) .....              | 3.50 |
| Vanilla ice cream                           |      |
| 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 for parties of 6 or more.

ESTATE WITH TANDOOR