

## SHARING

Pain de campagne <i>Freshly baked bread, jersey butter (v)</i>	4.00
Giant Apulian Cerignola olives (Ve)	4.25
Grilled flat bread <i>Pea hummus, crudites, feta cheese, spiced nuts (v)</i>	6.50

## RAW BAR

Tuna tataki <i>Grapefruit ginger soy</i>	9.50
Scottish smoked salmon <i>Dill &amp; caper cream, rye toast</i>	10.00
Seared beef carpaccio <i>Beetroot, horseradish, watercress</i>	11.00

## STARTERS

Roast red pepper soup <i>Sweet pepper, lemon &amp; herb salsa (v)</i>	6.00
Chargrilled asparagus <i>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 & goats cheese <i>Apple, basil pesto, watercress, toasted seeds (v)</i>	8.50

## SALADS

Crispy duck <i>Watercress, white radish, sesame, soy</i>	12.50
Chicken Caesar <i>Gem lettuce, Caesar dressing, bacon, croutons</i>	12.50
Superfood <i>Quinoa tabbouleh, beetroot, avocado, pomegranate, kale, tahini dressing, spiced nuts &amp; seeds (Ve)</i>	12.50
Add Loch Duart salmon	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 | per 100g 11.00

Canada | Spring Creek Ranch  
*Finished on a natural barley diet for 150 days. Pasture raised in Alberta, Canada. Hand selected from artisan Angus beef farmers.*

Ribeye | per 100g 11.50

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*

## MAINS

Mayfield Swiss cheese & spinach tart 13.75  
*Poached duck egg, truffle butter (v)*

Malaysian red curry 13.75  
*Marinated tofu (Ve) or chicken breast, aubergine, pak choi, broccoli, fragrant rice, grilled pineapple salsa*

## BURGERS

Aberdeen Angus beef 14.25  
*Club sauce, grilled red onions, pickles, brioche bun, house cut chips*

Vegan 12.50  
*Black bean patty, chipotle mayonnaise, baked sweet potato chips (Ve)*

Personalise each 1.50  
*Add cheese, smoked bacon, avocado or fried duck egg*

## MEAT & POULTRY

Crispy duck 17.00  
*Pak choi, broccoli, honey, sesame*

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*

## SIDES

Chargrilled broccoli, chilli, garlic (Ve) 5.00

Pak choi, ginger, spring onion (Ve) 4.50

Creamy spinach, pecorino cheese (v) 5.00

House cut chips 4.00

Crushed new season potatoes (v) 4.50

House salad (Ve) 4.50

## DESSERTS

Baked New York cheesecake 7.50  
*Macerated strawberries, basil (v)*

Cherry Bakewell tart 7.50  
*Clotted cream (v)*

Chocolate fondant 7.50  
*Vanilla ice cream (v)*

Mascarpone crème brûlée 7.50  
*Raspberry sorbet (v)*

### ICE CREAM (v)

*All ice creams are served with a chocolate & hazelnut wafer biscuit*

Vanilla | Chocolate | Limoncello 5.50  
Blackberry ripple | Malteser  
Mango & vanilla iced yoghurt

### SORBET (Ve)

Raspberry sorbet | Coconut sorbet 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*

## 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

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

A discretionary service charge will be added to your bill.

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. \*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 grill & wood stone oven. Specialising in the best steak cuts from around the world, provided by our very own butchers in Cheshire..*