

## SHARING

San Francisco sourdough <i>Freshly baked bread, Jersey butter (v)</i>	4.75
Giant Apulian Cerignola olives (Ve)	4.75
Baba ganoush & hummus <i>Arab bread, pomegranate, chickpeas (Ve)</i>	7.25

## COLD COUNTER

Tamarind glazed heritage beetroot <i>Baby spinach, salted pistachios, soya labneh (Ve)</i>	9.25
Tuna tataki <i>Grapefruit ginger soy</i>	10.50
Smoked salmon <i>Sourdough toast, Jersey butter, lemon</i>	10.50
Prawn cocktail <i>Wild Mediterranean &amp; Atlantic prawns, avocado, Marie Rose, lemon</i>	10.75
Seared beef fillet carpaccio <i>Wasabi remoulade</i>	11.95

## HOT STARTERS

Soup au pistou <i>Vegetables, basil, croutons, pecorino (v)</i>	6.95
Chargrilled asparagus <i>Poached free range egg, truffle butter (v)</i>	8.95
Tempura king prawns <i>Chilli jam, lime</i>	10.75
Chicken skewers <i>Tikka spices, mint yoghurt</i>	9.50
Baby back ribs <i>Soy, mirin, lime</i>	10.50
Crispy duck salad <i>Watercress, white radish, sesame, soy</i>	9.75

## SALADS

Baked Somerset goats cheese <i>Sourdough toast, roast heritage beetroot, chicory, watercress, toasted hazelnuts (v)</i>	15.50
Chargrilled chicken Caesar <i>Gem lettuce, Caesar dressing, bacon, croutons</i>	13.75
Superfood <i>Hazelnut tabbouleh, broccoli, avocado, sugar snap peas, roast sweet potato, baby gem lettuce, cherry tomatoes, tahini dressing (Ve)</i>	13.50
<i>Add chargrilled Loch Duart salmon, halloumi (v) or chicken</i>	16.00

## 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*

Onglet   225g	20.95
<i>The butcher's steak, served medium rare</i>	
Fillet   225g	29.75
Fillet   170g	26.00
<i>Hash brown, peppercorn sauce</i>	

#### 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	21.75
Sirloin   225g	22.50
Ribeye   225g	23.95

#### 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.*

Sirloin   per 100g	12.50
Ribeye   per 100g	13.00

#### 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   200g	29.75
<i>Butternut squash caponata, juniper berries, rosemary, red wine</i>	

### SAUCES & TOPPERS

*Peppercorn, béarnaise (v), Dijon cream (v), hollandaise (v), truffle butter (v) | each 1.95*

*Half lobster 24.25  
Fried free range duck egg (v) 2.25*

## MAINS

Mayfield Swiss cheese & spinach tart <i>Watercress, poached free range egg, truffle butter (v)</i>	15.00
Asparagus risotto <i>Broad bean, pea, leek &amp; pecorino cheese (v)</i>	14.50
Thai green curry <i>Marinated tofu (Ve) or chicken, pak choi, broccoli, sticky rice, crispy ginger, chilli, peanuts</i>	15.75

## BURGERS

*With or without the bun*

Aberdeen Angus beef <i>Cheddar cheese, mustard mayonnaise, butter lettuce, grilled onions, pickles, tomato, brioche bun, house cut chips</i>	15.50
Vegan <i>Barbecue black bean burger, butter lettuce, grilled onions, walnuts, pickles, tomato, vegan brioche bun, harissa spiced potatoes (Ve)</i>	13.95

## MEAT & POULTRY

Slow roast crispy duck <i>Pak choi, broccoli, honey, sesame</i>	18.75
Skewered chicken souvlaki <i>Grilled flatbread, tzatziki</i>	18.50

## FISH & SHELLFISH

Teriyaki salmon <i>Loch Duart salmon, sticky rice, pickled onions, lime</i>	20.25
Sea bass <i>Tikka spices or simply grilled</i>	21.25
Spicy shrimp risotto <i>Crispy kale</i>	14.75
Tuna au Poivre <i>House cut chips, béarnaise sauce</i>	22.50

## SIDES

Chargrilled broccoli, chilli, garlic (Ve)	5.00
Pak choi, ginger, spring onion (Ve)	4.75
Creamy spinach, pecorino cheese (v)	5.00
House cut chips	4.25
Crushed new potatoes (v)	4.75
House salad (Ve)	4.75

## DESSERTS

Baked New York cheesecake <i>Macerated strawberries, basil (v)</i>	7.95
Apple & blackberry crumble <i>Vanilla custard (v)</i>	7.95
Chocolate fondant <i>Vanilla ice cream (v)</i>	7.95
Mascarpone crème brûlée <i>Raspberr sorbet (v)</i>	7.95

### ICE CREAM (v)

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

Vanilla   Chocolate   Limoncello Blackberry ripple   Malteser Mango & vanilla iced yoghurt	6.25
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### SORBET (Ve)

Raspberr sorbet   Coconut sorbet	6.25
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### PETIT FOUR

Chocolate & hazelnut truffles (v)	4.25
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### CHEESE

Quicke's Vintage Cheddar Colston Bassett Stilton (v)   Tunworth <i>Water biscuits, pear &amp; apple chutney, red grapes, walnuts</i>	10.50
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## SANDWICHES

*Chicken club | Toasted ham & cheese | Fillet steak  
Available 12 noon ~ 6pm | Served with house cut chips*

### VEGETARIAN & VEGAN

*Offering a selection of seasonal dishes  
See separate menu*

## LUNCH & EARLY EVENING

*Available 12 noon ~ 7pm*

*1 Course - 13.75 | 2 Course - 19.25  
3 Course - 24.25*

### SUNDAY ROASTS

*Available 12 noon ~ 6pm  
See separate menu*

## ALLERGIES & INTOLERANCES

*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.*

Country of Origins are correct at the time of publication and subject to availability. Any changes to our menu will be advised by your server. 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 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.*