APÉRITIF

Victoria's Secret Aperol & Edinburgh Gin raspberry liqueur with watermelon, raspberries, pink grapefruit & lemon £9.25 Green Apple Southside Hendrick's gin with mint, apple & citrus £9.25 Pineapple Kingston Negroni
Plantation pineapple rum & Campari
with Carpano Punt e Mes & Giffard
Caribbean pineapple liqueur

£9.25

APPETISERS

| Gordal Olives (6) Pitted & marinated, guindilla chilli | £4.95 | £2.47 | Sweet Potato & Chorizo Croquettes Saffron aioli | £7.50 | £3.75 | Hummus & Muhammara (16) Butter bean hummus, spicy red pepper dip, walnuts & | £7.50 | £3.75 |
|--|-------|-------|---|-------|-------|---|-------|-------|
| Freshly Baked Sourdough (v) 🗖 Jersey butter | £4.95 | £2.47 | | | | crisp Arab bread | | |

STARTERS

| Fried Chilli Squid Thai herbs & noodle salad | £10.25 | £5.12 | Crispy Duck Spring Rolls Pineapple & ginger dipping sauce | £10.00 | £5.00 | Chicken Skewers Tikka spices, mint yoghurt | £10.00 | £5.00 |
|---|--------|-------|---|--------|-------|--|--------|-------|
| Buttered Asparagus (v) Poached free range egg & hollandaise sauce | £9.50 | £4.75 | Salt & Pepper Ribs Sesame, spring onion & Gochujang ketchup | £11.00 | £5.50 | Moules Marinière Scottish mussels, white wine cream, flat leaf parsley & sourdough bread | £10.00 | £5.00 |
| Argyll Smoked Salmon Sourdough toast, Jersey butter & lemon | £11.50 | £5.75 | Tempura King Prawns Chilli jam & lime | £11.25 | £5.62 | Spiced Portobello Mushrooms (16) Butter bean mash & crispy breadcrumbs | £9.75 | £4.87 |

STEAKS

We source the finest beef from world class farms and producers, including the very best of Argentina, Canada & the British Isles.

Served with a choice of our freshly made sauces: béarnaise, miso butter, green peppercorn, chimichurri

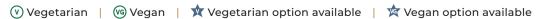
| Sirloin 225g | £25.75 £12.87 | Chateaubriand 450g (serves 2) The prized cut from the fillet, | £71.50 £35.75 | Fillet Steak & Wild Red | £29.95 £14.97 |
|--------------|---------------|--|---------------|---|---------------|
| Ribeye 225g | £26.50 £13.25 | served with roast tomatoes, mushrooms & chips | | King Prawn 170g Angus & Hereford fillet, charred lettuce. hazelnut & | |
| Fillet 225g | £33.50 £16.75 | Côte de Boeuf 400g Dry aged, bone-in ribeye, served wi | £39.95 £19.97 | herb dressing, béarnaise sauce | |

MAINS

| Sea Bass Tikka spices or simply pan-fried | £21.95 | £10.97 | Skewered Chicken Souvlaki Couscous salad, feta, flat leaf parsley, mint & yoghurt dressing | £19.50 | £9.75 | Tuna au Poivre Béarnaise sauce & chips | £24.25 | £12.12 |
|--|--------|----------------|---|--------|--------|--|--------|--------|
| Fish & Chips Mushy peas, tartare sauce | £17.50 | £8.75 | Slow Cooked Ox Cheek Pancetta, braised carrots, | £23.50 | £11.75 | Angus Beef Burger Cheddar cheese, brioche bun, mustard mayonnaise & chips | £16.50 | £8.25 |
| Devonshire Crab Ravioli Chilli, lemon, basil & shellfish butter Cauliflower Katsu Curry Jasmine rice, pickled red onions | £15.25 | £9.12 £7.62 | horseradish mash Wild Mushroom Risotto (v) Porcini & chestnut mushrooms, garlic, flat leaf parsley | £14.50 | £7.25 | Heritage Beetroot & Burrata Salad (v) 🔯 Endive, radicchio, hazelnuts, rocket & sherry vinegar dressing | £14.50 | £7.25 |
| & sesame Spaghetti Carbonara Free range egg, cream, pancetta & matured Italian cheese | £15.50 | £7.75 | Slow Roast Crispy Duck Honey roast apples, sage & red wine sauce | £19.50 | £9.75 | Chargrilled Chicken Caesar Salad 🖈 Gem lettuce, Parmesan, pancetta & sourdough croutons | £14.50 | £7.25 |

SIDES

| Chips 🖲 | £4.75 | £2.37 | Buttered Spinach 🖲 | £4.95 | £2.47 | House Salad 🔞 | £4.95 | £2.47 |
|----------------------------|-------|-------|--|-------|-------|---|-------|-------|
| Truffle & Parmesan Chips 🖈 | £4.95 | £2.47 | Tenderstem Broccoli (va Chilli & Garlic | £4.95 | £2.47 | Charred Sweet Potatoes (v) 🌣 Lemongrass crème fraiche, | £4.95 | £2.47 |
| Mashed Potatoes 🛡 | £4.95 | £2.47 | | | | spring onion & pomegranate | | |





\$restaurant bar + grill

At The Restaurant Bar & Grill we serve an eclectic selection of internationally inspired dishes. At the heart of our menu is the grill and we specialise in the best beef from world class farms in Argentina, Canada & the British Isles. Our very own team of expert butchers ensure only the finest quality steaks are cooked in our kitchen.