

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
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APPETISERS

Gordal Olives (VG) Pitted & marinated, guindilla chilli	£4.95	Freshly Baked Sourdough (V) ★ Jersey butter	£4.95	Sweet Potato & Chorizo Croquettes Saffron aioli	£7.50
Hummus & Muhammara (VG) Butter bean hummus, spicy red pepper dip, walnuts & crisp Arab bread	£7.50	Asian Platter (serves 2-4) Crispy duck spring rolls, tempura king prawns, chicken tikka skewers, fried chilli squid, salt & pepper ribs, dipping sauces	£29.95	Colchester Rock Oysters Six oysters, shallot vinegar, Tabasco & lemon	£17.00

STARTERS

Scottish King Scallops Buttered spinach, thermidor sauce	£14.50	Yellowfin Tuna Tartare Avocado, crispy shallots & soy wasabi dressing	£12.50	Chicken Skewers Tikka spices, mint yoghurt	£10.00
Fillet Steak Tartare Free range egg yolk, sourdough toast, horseradish & parsley mayonnaise	£13.95	Argyll Smoked Salmon Sourdough toast, Jersey butter & lemon	£11.50	Moules Marinière Scottish mussels, white wine cream, flat leaf parsley & sourdough bread	£10.00
Fried Chilli Squid Thai herbs & noodle salad	£10.25	Crispy Duck Spring Rolls Pineapple & ginger dipping sauce	£10.00	Yellowfin Tuna Sashimi Wasabi, pickled ginger & soy	£12.95
Buttered Asparagus (V) Poached free range egg & hollandaise sauce	£9.50	Spiced Portobello Mushrooms (VG) Butter bean mash & crispy breadcrumbs	£9.75	Salt & Pepper Ribs Sesame, spring onion & Gochujang ketchup	£11.00
		Tempura King Prawns Chilli jam & lime	£11.25		

SALADS

Devonshire Crab Gem lettuce, apple, fennel, radish & spiced crumb	£19.00	Heritage Beetroot & Burrata (V) ★ Endive, radicchio, hazelnuts, rocket & sherry vinegar dressing	£14.50	Chargrilled Chicken Caesar ★ Gem lettuce, Parmesan, pancetta & sourdough croutons	£14.50
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STEAKS

We source the finest Grass & Grain fed 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

Angus & Hereford, British Isles, Aged 28 Days		Black Angus, Canada Spring Creek, Aged 60 Days		Fillet Steak & Wild Red King Prawn	£29.95
Sirloin 225g	£25.75	Ribeye 300g / 500g	£39.95 / £66.50	170g Angus & Hereford fillet, charred lettuce, hazelnut & herb dressing, béarnaise sauce	
Ribeye 225g	£26.50	Served with chips			
Fillet 225g	£33.50	Angus & Hereford, British Isles, Dry Aged 35 Days		Fillet Steak & Hash Brown	£28.95
Chateaubriand 450g (serves 2)	£71.50	Côte de Boeuf 400g	£39.95	170g Angus & Hereford fillet, peppercorn sauce	
The prized cut from the fillet, served with roast tomatoes, mushrooms & chips		Bone-in ribeye, served with chips		Steak Toppers	
				Wild Red King Prawn	£3.95
				Half Lobster Thermidor	£24.50

MAINS

Sea Bass Tikka spices or simply pan-fried	£21.95	Tuna au Poivre Béarnaise sauce & chips	£24.25	Pan-fried Monkfish Creamed potatoes, parsley sauce	£27.95
Fish & Chips Mushy peas, tartare sauce	£17.50	Whole Lobster Thermidor 1.5lbs North Atlantic lobster & chips	£49.50	Miso Black Cod Pickled red onions & rice	£30.95
Devonshire Crab Ravioli Chilli, lemon, basil & shellfish butter	£18.25	Spaghetti Carbonara Free range egg, cream, pancetta & matured Italian cheese	£15.50	Wild Mushroom Risotto (V) ★ Porcini & chestnut mushrooms, garlic, flat leaf parsley	£14.50
Cauliflower Katsu Curry (VG) Jasmine rice, pickled red onions & sesame	£15.25	Skewered Chicken Souvlaki Couscous salad, feta, flat leaf parsley, mint & yoghurt dressing	£19.50	Slow Roast Crispy Duck Honey roast apples, sage & red wine sauce	£19.50
Wild Venison Fillet Truffle mash, spinach, morel mushroom sauce	£28.95	Slow Cooked Ox Cheek Pancetta, braised carrots, horseradish mash	£23.50	Angus Beef Burger Cheddar cheese, brioche bun, mustard mayonnaise & chips	£16.50

SIDES

Chips (V)	£4.75	Mashed Potatoes (V)	£4.95	House Salad (VG)	£4.95
Truffle & Parmesan Chips ★	£4.95	Buttered Spinach (V)	£4.95	Cauliflower Cheese (V)	£4.95
Charred Sweet Potatoes (V) ★ Lemongrass crème fraîche, spring onion & pomegranate	£4.95	Mac & Cheese (V)	£4.95	Tenderstem Broccoli (VG)	£4.95
		Crispy shallots		Chilli & Garlic	

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. 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 www.therestaurantbarandgrill.com/allergens. 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. All our fish is responsibly caught from sustainable sources, our crab meat is picked in house. Traces of shell & bones may be present in some of our fish & shellfish dishes. Detailed calorie information is available on request.

(V) Vegetarian (VG) Vegan ★ Vegetarian option available ☆ Vegan option available

Allergens & Calories
Scan this code.

