



Grill Room à la carte menu

Starters

- Cauliflower & ale soup, gruyère croutons 7.00
- Seared tuna, courgette & carrot salad 12.50
- Smoked salmon salad with goats cheese & crisp bread 11.50
- Wild mushroom risotto with parmesan shavings 9.50
- Parma ham with a parmesan pannacotta, endive & olives 12.50
- Seared scallops, black pudding & creamed potatoes, spring onion oil 12.50



Main Courses

- Chicken tagine, grilled vegetable cous-cous 18.50
- Pan-seared sea bass, curly kayle, prawns, tomato & basil broth 22.50
- Grilled 8oz fillet steak, real chips, vine cherry tomatoes & mushrooms 27.00
- Grilled prawn salad, radish, artichoke, peppers, leeks, lemon dressing 19.50
- Roast breast of duck, spinach, blood orange sauce 24.50
- Grilled salmon, purple sprouting broccoli, straw potatoes, pomegranate dressing 18.50



Sides

- Mash potatoes / Real chips / Honey glazed carrots / Curly kayle / Purple sprouting broccoli / Mixed salad / Green beans / Spinach 3.95



Desserts

- Crème caramel 7.50
- Rhubarb crumble, spiced ice cream 7.50
- Pear tart, mascarpone ice cream 7.50
- Chocolate tart, orange syrup 7.50
- Sherry trifle 7.50
- Seasonal cheeses – stilton, cheddar, goats cheese & brie served with apple chutney, grapes & celery 9.00
- Tea Coffee 3.75

*Inclusive of 20% V A T
An optional 12½ % service charge will be added*