

THE STARTERS

Lobster Bisque

crème fraîche

£5.95

Fillet Steak Tartare

traditional garnishes

£7.50

Pan Roasted Tiger Prawns

garlic & herb butter

£9.50

Seared Foie Gras

shaved summer vegetable &
pomegranate salad

£8.50

Stilton Soufflé

red onion marmalade & blue cheese dressing

£5.95

The Grill's 'Arnold Bennett' Omelette

mini soldiers, quail egg & hollandaise

£6.95

Pan Fried Scallops

girroles & quail "Drummers"

£12.50

Severn & Wye Oak Smoked Salmon

with crispy capers, banana shallots, rocket
& lemon *crème fraîche*

£8.95

The Grill's Beef Carpaccio £8.00 each

Blue Cheese

iceberg lettuce, Colston Bassett
stilton & blue cheese dressing

Rocket & Parmesan

rocket, olive oil,
garlic croutons, Parmesan cheese

THE STEAKS

Fillet on the Bone

Tender fillet with the additional flavour
from being cooked on the bone.

£29.95

Delmonico (Rib Eye)

Small grains of fat (marbling) give this cut
its full flavour and increased moisture.

8oz £17.50 or 12oz £23.95

Porterhouse (T-Bone)

Good flavour from being cooked on the
bone. The larger side is sirloin, the smaller
fillet.

16oz £25.50

USDA 'Grain Fed' Rib Eye

A more buttery and sweeter aftertaste
than our Welsh equivalent.

285g £25.95

Fillet

Popular because of its tenderness, however,
subtle in flavour.

8oz £23.00 or 12oz £29.95

Rump

The least tender but most under-rated of the
prime cuts of beef. Full flavoured.

8oz £15.50

Sirloin

Great combination of fat & full
flavoured meat. A good all round steak.

8oz £17.50 or 12oz £23.95

Bone-in Rib Eye

Similar in shape and size to that of a small
tennis racket!

24oz £28.95

Chateaubriand

Carved by our chef and served with traditional Béarnaise sauce.
From the head of the fillet, the best combination of tenderness and flavour.

10oz for 1 £30.00 - 20oz for 2 £55.00

Steak *or* Lobster

6oz char grilled Welsh rump steak, traditional garnish, fries & peppercorn sauce
or

Half a Canadian 1½lb lobster, garlic butter, fries & Béarnaise sauce

served with either

iceberg wedge with blue cheese dressing or honey & mustard dressing

£15 per person

Monday to Friday, 5pm to 6:30pm

THE MAINS

Pan Fried Turbot

pickled fennel & Florida salad
£18.95

Rump of Welsh Lamb

peas & posh bacon
£15.95

Whitchurch Free Range Chicken Breast

served on runner beans with
basil butter & grilled tomato
£14.95

Cider Brined Pork Belly

toffee apple, Colcannon croquette potato
£14.50

Roast Vegetable Wellington

creamed spinach
£10.50

Half a 2lb Canadian Lobster

American fries & your choice of,
Café de Paris or Thermidor Sauce
£25.00

THE SAUCES

Traditional Béarnaise
Peppercorn Sauce

£3.00
£2.00

Blue Cheese
Garlic Herb

£2.00
£2.00

Diane Sauce
Red Wine

£2.00
£2.00

THE SIDES

Triple Cooked Chips
Dauphinoise Potato
American Fries
Garlic Roasted Sweet Potato
Beer Battered Onion Rings

£3.25
£3.50
£3.25
£3.25
£3.00

Creamed Spinach
Cabbage & Bacon
Sugar Snap Peas
Broccoli Hollandaise
Buttered Garden Peas
Basil Buttered Chantenay
Carrots

£3.50
£3.50
£3.25
£3.00
£3.00
£3.00

Mixed Salad
Tomato & Red Onion
Rocket & Parmesan
Iceberg Wedge,
Blue Cheese Dressing

£3.25
£3.25
£3.25
£3.25

THE LITTLE EXTRAS

Haggis Fritters
5 Garlic Tiger Prawns

£3.95
£6.50

Roasted Bone Marrow
Pan Fried Duck Egg

£1.50
£2.50

Half a Canadian Lobster with Garlic Butter £17.50