

UPSTAIRS AT THE GRILL

THE STARTERS

Lobster Bisque, crème fraîche

Stilton Soufflé, red onion marmalade

Pan Roasted Tiger Prawns, garlic & herb butter

Rocket & Parmesan Beef Carpaccio, olive oil, garlic croutons

THE MAINS

Rump of Welsh Lamb, peas & posh bacon

Whitchurch Free Range Chicken Breast, served on runner beans with basil butter

Roast Vegetable Wellington, creamed spinach

8oz Sirloin

Most of the fat is trimmed away prior to cooking but enough left to infuse more flavour and moisture. A good all round steak.

8oz Delmonico (Rib Eye)

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

8oz Rump

Very popular in the 70's and we predict a comeback very soon.

A selection of side orders & sauces will be served to complement your main course

THE DESSERTS

White Chocolate Crème Brûlée, shortbread biscuit

Buttermilk Panacotta, trio of pineapple

Sticky Toffee Pudding, vanilla ice cream

Selection of Ice Cream or Sorbets