

# Grillroom

## Our Quest

Behind the Kitchen Doors a delicious alchemy takes place with a painstaking eye for quality using the best the region has to offer and produce classic, traditional & innovative creation in a top-notch restaurant

## Dinner

### Hors D'Oeuvres

Caviar 95.00

Finest Quality Osetra from Sustainable Sturgeon, Hot Buttered Bilinis

Scallops 9.50

Seared 'Diver' King Scallops, French Black Pudding & Asparagus Puree

Soups 5.50

Sometimes Smooth, Sometimes Rustic but Always Homemade Seasonal & Well Flavoured, Please Ask

Pâté 7.50

Terrine of Rich, Smooth Duck Liver, Pear & Ginger Chutney, Hot Toast

Spring Rolls 7.50

Shredded 'Fall off the Bone' Aromatic Duck in Crispy Filo, Hoisin Chilli Dipping Pot

Scotch Egg 7.50

Free Range 'Hens Egg' Wrapped in Rare Breed Sausage Meat & Breadcrumbed, Pea Puree & HP Dressing

Goats Cheese 6.50

Rosemary, Thyme & Honey Roast Beets, Crumbled Yellison Goats Cheese on Garlic Croutons (V)

King Prawns 9.50

Tossed in Garlic, Chilli & Basil Butter, Toasted Ciabatta, Great for Mopping up!

Fish Cakes 7.00

Interesting Array of Seafoods Bound in Creamy Potato Puree, Herby Pesto Dressing

Oysters (5) 9.50, (10) 18.00

Freshly 'Shucked' Lindisfarne Oysters, Hot Louisiana Sauce & Lemon Wedge

### Best Steak in Town, No Bull!

Well Hung & Aged for Tenderness & Good Old Fashioned Flavour

Rare, Medium & Always Well Done

Served with a Basket of Handcut Chips

Personalise Your Steak with a Choice of

Roast Bone Marrow Sauce, Reform Sauce, Brandy & Creamy Peppercorn, Blagden Blue Stilton 2.50

Surfed with Half Lobster Tail or Split & Grilled with Garlic & Herb Butter 15.00

12oz Rib-Eye 18.50

Intense Flavour,  
Best all Round Steak

To Share

16oz Chateaubriand 46.00

Beautifully Tender Roast Middle Cut Fillet

Reform Sauce

Please allow 30 mins for preparation & Cooking

10oz Sirloin 18.50

Thick Cut Classic Entrecote,  
Consistent Flavour and Texture



8oz Fillet 22.50

Most Tender Cut & Fat Free

To Share

16oz Beef Wellington 50.00

Middle of the Fillet Trimmed of All Fat, Herby Woodland Mushroom

Stuffing Wrapped in Puff Pastry

Reform Sauce

Please allow 40 mins for preparation & cooking

### Other Grills & Specialties

Monkfish 18.50

Wrapped and Baked in Iberico Ham, Fried Chorizo & Borlotti Beans, Sundried Chilli & Tomato Sauce

'Pig Out' 17.50

Crispy Belly Pork, Pressed Cheek & Toffee Apple, Rich Buttery Mash, Fine Green Beans & Calvados Sauce

Chicken 16.50

'Free Range' Breast Stuffed with Creamed Spinach, Duck Fat Potatoes, Wild Garlic & Woodland Mushroom Sauce

Polenta (V) 14.50

Pan Fried with Smoked & Roast Garlic, Fennel, Mustard Leaf & Herby Pesto

Halibut 19.50

Baked with King Scallops, Lobster Bisque, Crispy Herb Potato Cake & Broccoli

Trio of Lamb 18.50

Roast Rump, Braised Belly & Devilled Kidney, Braised Carrots, Bubble & Squeek Rosti, Rosemary Jus

Calves Liver 17.50

Seared with Frazzled Bacon, Buttered Cabbage, Potato Puree Black Pudding & Caramelised Shallot Gravy

### Desserts & Cheese

Cheeseboard 9.50

English Cheeses, Oatcakes, Pear & Ginger Chutney, Shot of Fruit Gin

Bells Blooming White Brie Yellison Goat Cheese

King Richard III Wensleydale

Fountain Gold Mature Cheddar

Northumberland Blagden Blue Stilton

Sticky Toffee Pudding - Butterscotch Sauce & Toffee Ice Cream 6.00

Crème Brulee, Chocolate Shortbread & Boozy Cherries 5.50

California Peach Cheesecake 6.00

Refreshing Strawberry Consommé & Sweet Basil 5.00

Selection of Ice Creams (3 Scoops) 4.50

### Cognac & Armagnac 35ml

Cognac VS 4.00

Janneau VSOP 4.00

Cognac VSOP 4.50

Hennessy XO 9.50

### Coffees & Teas

Americano 2.20

Cappuccino 2.70

Latte 2.70

Espresso 2.20

Macchiato 2.70

Mocha 2.90

Hot Chocolate 2.70

Selection of Teas £2.50

### Liqueur Coffee 6.50

Irish - Irish Whiskey

Irish Cream - Baileys

Calypso - Tia Maria

Italian - Amaretto

French - Grand Manier

Jamaican - Dark Rum

Café Royale - Bran