

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

Lunch

Monday to Saturday 12.00 - 2.30pm

Table D'hôte

To Begin £6.50

Soup

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

Pâté

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

Spring Rolls

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

Scotch Egg

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

Goats Cheese (V)

Rosemary, Thyme & Honey Roast Beets, Crumbled Yellison Goats Cheese & Garlic Croutons

King Prawns (£3.00 Supp)

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

Fish Cakes

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

Oysters (5) (£3.00 Supp)

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

Mains £12.50

Fish & Chips

Traditional Succulent White Flaky Cod Lightly Battered, Homemade Chips, Pea Puree & Tartar Sauce

Smoked Haddock

Chunky Loin on Colcannon, Poached Runny Egg, Grain Mustard Sauce

Burger

How They are meant to be!

Grilled (6oz) Prime Ground Rib-Eye in a Lightly Toasted Bun with Slow Cooked Onions & Melting Cheese, Chips, Heinz Ketchup for Dunking!

Cooked Through Unless Otherwise Stated

Crispy Belly Pork & Toffee Apple

Rich Buttery Mash, Creamed Cabbage & Bacon

Chicken

'Free Range' Breast Stuffed with Creamed Spinach, Duck Fat Roast Potatoes, Woodland Mushroom Sauce

Polenta (V)

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

Lamb

Roast Rump Crispy Shallot & Herb Crust, Braised Carrots, Bubble & Squeak Rosti, Rosemary Jus

Calves Liver

Seared with Frazzled Bacon, Fine Green Beans, Potato Puree, Caramelised Shallot Gravy

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

8oz Fillet £22.50

Most Tender Cut & Fat Free

10oz Sirloin £18.50

Thick Cut Classic Entrecote, Consistent

Flavour and Texture

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

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

Sunday Roasts

Served from Midday - 5pm

Adult £12.50 Child £6.50

Sirloin of Beef, What Sunday is all about, Creamy Horseradish Sauce

Free Range Farmyard Chicken Breast, Stuffing & Chipolata

Leg of Lamb, Studded with Rosemary, Mint Sauce

All Served with Yorkshire Pudding, Roast Potato, Seasonal Vegetables, Proper Gravy & All 'Trimmings'

Cognac & Armagnac 25ml

Cognac VS £4.00

Janneau VSOP £4.00

Cognac VSOP £4.50

Hennessy XO £9.50

Desserts

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

Liqueur Coffee £6.50

Irish - Irish Whisky

Irish Cream - Baileys

Calypso - Tia Maria

Italian - Amaretto

French - Grand Marnier

Jamaican - Dark Rum

Café Royale - Brandy

Note: All food may contain traces of Nuts or Wheat. Due to Our Insistence on Fresh Quality Produce, Some Dishes may be Unavailable or Subject to Change