

THE GRILL: A LA CARTE MENU

STARTERS

BAKED SHARING BREAD WITH GARLIC BUTTER, OLIVE OIL & BALSAMIC (v) +ADD EXTRA TEAR & SHARE FOR £4 +ADD FRIED FETA WITH HONEY & WALNUTS (N), BONELESS BEEF SHORT-RIB OR BOWL OF OLIVES £3 +ADD KOREAN FRIED CHICKEN WINGS WITH KIMCHI OR CRISPY CHILLI PRAWNS £5	5
SHARING STARTER BOARD - SELECTION OF LOCALLY PRODUCED CHARCUTERIE MEATS, CHICKEN LIVER PARFAIT, FRESHLY BAKED SOURDOUGH, CRISPY BEEF SHORT-RIB, CORNICHON, PICKLED SHALLOTS, ROASTED GARLIC AOILI & WHIPPED ORGANIC LOCAL BUTTER	16

MAINS

CHAR-GRILLED IRISH FLAT IRON (SERVED CARVED & MEDIUM-RARE)	14
100Z DRY-AGED, FLAX-FED RIBEYE	21
100Z DRY-AGED, FLAX-FED SIRLOIN	23
35 DAY BONE-AGED 10 OZ CENTRE CUT FILLET	26
CHEESE BURGER: BACON JAM, CHEDDAR CHEESE, PEPPER MAYO, ONION RINGS	14
VEGAN BEET BURGER: VEGAN BAP, PECAN & RED PEPPER AOILI, LETTUCE & CRISPY ONIONS	13
SUSTAINABLE BATTERED FISH & CHIPS & CURRY SAUCE	14
FREE RANGE LEMON AND HERB BONELESS HALF ROAST CHICKEN, TRIPLE-COOKED BEEF-FAT CHIPS, TOMATO & MOZZARELLA SALAD	16
CATCH OF THE DAY	SEE SERVER
VEGAN CRISPY CAULIFLOWER KATSU CURRY, PEPPERS, ONIONS, SPINACH, SMOKED ALMONDS AND BASMATI RICE (v) (n)	14

SIDES

TRIPLE-COOKED BEEF FAT CHIPS CHAMP FRENCH FRIED ONION RINGS	3.50
CRISPY PRAWNS & WILTED SPINACH TOMATO & MOZZARELLA SALAD	
SEASONAL GREEN VEG WITH SMOKED ALMOND BUTTER (n)	

SAUCES

PINK PEPPERCORN RED WINE JUS	2
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PLEASE NOTE THAT OUR DISHES MAY CONTAIN ALLERGENS SUCH AS NUTS OR SHELLFISH. PLEASE ASK YOUR SERVER IF YOU REQUIRE ANY INFORMATION ABOUT ANY OF OUR DISHES OR IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS. OUR DISHES MAY ALSO CONTAIN TRACE ELEMENTS & WE CANNOT GUARANTEE THAT OUR DISHES ARE FREE FROM TRACE ELEMENTS OF NUTS, GLUTEN AND OTHER ALLERGENS. A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO TABLES OF 6 OR MORE.