

THE GRILL ROOM*

Purveyors of fine British food

FOR THE TABLE

With Compliments

Basket of artisan bread

Yorkshire smoked rapeseed oil, Abernethy handmade creamy butter

STARTERS

Lobster, prawn, avocado salad

“Thousand island dressing”

£9.50

Cheshire smoke house salmon

Classic garnish, warm soda bread

£9.50

Western Isles scallops

Seared scallops, shallot, warm tomato compote, black pudding, crispy bacon crumble

£9.50

Smoked duck ‘a la orange’

Locally smoked duck, asparagus salad, clementine dressing

£6.95

Barbecued beetroot

Goat’s curd, watercress salad and candied walnut dressing (v)

£6.95

TO FOLLOW

Market fish of the day

£POA

Roasted Shetland cod

Clams, crispy chicken, wilted spinach

£14.95

Wild mushroom linguine

Truffle and Ribblesdale owd ewes cheese flakes (v)

£12.50

FROM THE GRILL

Our beef and lamb are from selected North West farms, aged for a minimum of 28 days and prepared by our master butcher John Glynn.

CUTS

Lamb cutlets Hot pot potatoes, French style peas

£19.95

Calves liver Smoked bacon, with crispy onions

£15.95

STEAKS

Fillet steak 8oz

£25

Rib Eye 9oz

£22

ADD HALF LOBSTER

£12

All steaks served with classic grill garnish, choice of béarnaise or peppercorn sauce

Chateaubriand

£60

Served with a selection of seasonable vegetables, boulangere potatoes, hand-cut chips, blue cheese sauce

LIVE IN THE MOMENT*



Tradition is not a thing of the past.

Tradition is the way things should be now and always, doing British food right and right by those we source our food from.

Dine and Live in the Moment.