

The Grill

All our steaks are salt aged 35 days and are expertly selected from beef suckler herds naturally grazed and traditionally finished.

All grill dishes are served with celeriac & white truffle puree, field mushroom, beef fat chips & onion rings

Choose Your Steak

7oz Beef Fillet (best served rare) - £42

10oz Ribeye (best served medium rare) - £40

14oz Beef Medallions (best served rare) - £76

Add a Butter - £3

**Garlic & Parsley – Café De Paris Butter –
Sun-Blush Tomato & Oregano**

Add a Sauce - £4

Peppercorn - Blue Cheese - Truffle Madeira

Head Chef's Special - £36

**Roast Rump of Lamb, Braised Shank,
Potato Fondant, Spiced Carrot Puree,
Cumin Roast Carrots & Tenderstem,
Lamb Jus**

Vince's wine recommendation

Malbec, Classic Piattelli, Argentina - £42

Elegant, Long, Complex

The Grill Experience for 2 £60 per person

**18oz Dry Aged Chateaubriand
(best served medium rare)**

Choose 3 Sides, 1 Butter & 1 Sauce