



THE GRILL

SAMPLE MENU – PRINTED DAILY

WHILST YOU ARE DECIDING

Bread Selection

A selection of freshly cut breads with olive oil and balsamic vinegar and butter

£1 per person

STARTERS

Crayfish Cocktail

It's a classic (& the perfect starter for a fantastic grilled steak)! Served with a buttered slice of wholemeal bread and a wedge of lemon.

£7

Roast Butternut Squash Soup

With just a hint of mild chilli, topped with crème fraiche and served with a hunk of bread.

£5

Seared Scallops

Scallops with black pudding served with baby red chard and our own dressing.

£8

Goats Cheese

Delicious goats cheese cooked until gooey, served with Melba toast and our onion marmalade.

£7

Pate

Our rustic chicken liver & bacon pate served with our onion marmalade and a hunk of fresh bread.

£6

FISH

Roast Cod

Served with our amazing creamy watercress sauce, baked cherry tomatoes and buttered new potatoes

£14

Skate Wing

Simply shallow fried in a caper butter sauce and served with buttered new potatoes and mange tout.

£12

Clam Linguine

Clams cooked in white wine with mild chillies, tossed through linguine.

£10

VEGETARIAN

Wild Mushroom Risotto

Creamy risotto with an abundance of wild mushrooms.

£10

Sweet Potato & Peanut Stew

Chard, sweet potato, peanuts and mild chilli make this creamy peanutty delight served with rice.

£9

MEAT

Guinea Fowl

A succulent breast, served with roasted vegetables and our sweet and sour gravy (nothing Oriental here, just a delicious gravy with a hint of sweet and a hint of sour).

£16

Steak Dianne

Tender medallions cooked in our delicious Dianne sauce, served with sautéed potatoes and Mange Tout.

£18

FROM THE GRILL

8oz Rump Steak

21 day aged West Country beef char grilled to your liking (we would recommend medium for this cut) and served with triple fried chips, Portobello mushroom and vine tomatoes.

£15

8oz Fillet Steak

21 day aged West Country beef char grilled to your liking (Rare or Blue for the fullest flavour) and served with triple fried chips, Portobello mushroom and vine tomatoes.

£25

10oz Sirloin

21 day aged West Country beef char grilled to your liking (suits medium rare the best) and served with triple fried chips, Portobello mushroom and vine tomatoes.

£21

Dry Aged Steaks

Stored at a specific temperature and humidity for 28 days the flavour intensifies to a point where the taste is incomparable to a regularly aged steak.

10oz Ribeye Steak

28 day dry aged, served with triple fried chips and Portobello mushroom.

£24

All of our steaks come just as they are or with our pepper sauce or garlic butter.

Additional Side Salad or additional vegetables

£2