

SILK & GRAIN

PRE-DINNER DRINKS

Bloody Mary 8.5
Horseradish infused vodka, tomato juice, lemon juice, cracked pepper, celery salt, smoked paprika

Bottle Conditioned Cosmo 8.5
Kettle One vodka, Cointreau, lime & cranberry bottle conditioned for 1 month

Barrel Aged Negroni 9.0
Tanqueray gin, Martini Rosso & Campari

Metal Martini 8.5
Kettle One vodka, dry vermouth & Dr. Elmegirab's Spanish Bitters – rested in steel

STARTERS

Maldon Oysters 6 for 13
Lemon, Tabasco & aged mignonette

Potted Smoked Mackerel Paté 9
Sourdough & baby radish

Homemade Soup 7.5
Sourdough

Potato Gnocchi 7.5
Girolles mushrooms, truffle oil & Parmesan shavings

Scallops & Beef Short Rib 13
Butternut squash purée & charred lemon

Pork Belly 8
Trio of apple

Poached Hen's Egg 9
Chorizo & black pudding

English Asparagus 8
Black pudding scotch egg & hollandaise sauce

TREELY FARM CHARCUTERIE BOARD

19

A selection of British charcuterie from the UK's leading artisan producer served with sourdough, house pickles & chutney

STEAKS

Our Tweed Valley Scotch beef is selected at St Boswell's Livestock Market in the Scottish Borders each week by master butcher, John Gilmour. By carefully selecting beef bred cattle only, the Silk & Grain's steaks come from the top 1% of Scotch beef. We dry age our beef for a minimum of 35 days to ensure that, this responsibly farmed grass fed beef, is matured to the highest standard

FOR ONE

FOR TWO

All Steaks are served with your choice of fries, salad, or veg and a sauce or butter

250g D-Rump 29
300g Rib-Eye 32
300g Sirloin 32
227g Fillet 35
400g Rib 40

Available at today's sizes & prices

Assiette of steak (Rump, Rib-Eye & Iron) 827g POA
600g Chateaubriand

SAUCES/BUTTERS

Green peppercorn sauce, Bernaise sauce, mushroom & Merlot sauce, garlic & herb butter, chilli & lime butter or leather-aged scotch whisky butter

EXTRAS

Half Lobster 24
Whipped bone marrow with garlic & herbs 4
Extra sauce 2

MAINS

Maple Pork Chop 18
New potatoes, caramelised apples & dried sage leaves

Lamb Rump 24
Satisfy, wild mushrooms & artichoke purée

Roast Poussin 20
Chorizo & chickpeas

Smoked Haddock 18
Chump mash, poached egg & wholegrain mustard sauce

Lobster Salad 16
Quail's egg, asparagus, new potatoes, heritage tomatoes & citrus dressing

Mushroom & Leek Risotto 14
Stilton, basil & walnut pesto

Loin of Venison 24
Broccoli & Stilton, girolles & venison jus

Silk & Grain Burger 18
Topped with spiced pulled pork Swiss cheese, truffle & black pepper mayo, lettuce & skinny fries

Add a topping 3
Smoked back bacon
Bone marrow

SIDES & SET MENU

SILK & GRAIN SET MENU

2 courses 27
3 courses 31
Monday to Friday 3pm to 10pm

4.5 Each
Skin-on skinny fries with truffled Parmesan
Sweet potato fries with caramel salt
Rustic chips with cracked sea salt
House salad
Market veg

5.5 Each
Creamed spinach
Truffled mac 'n' cheese
Creamy mash with bone marrow

WHY ARE WE SO DIFFERENT?

Using oak casks, specially treated strips of leather, metal flasks, or glass bottles we have been able to create the ultimate cocktail menu which gives our drinks a more rounded & smoother mouth feel with a long finish. Ageing & conditioning cocktails will soften the harsh edges & add layers of flavour giving the drink more depth.

So whether you're trying our smooth Negroni which has been allowed to rest in a barrel for 2 weeks, or sipping on a Metal Martini which has been in one of our metal flasks for a month, or marvelling at how leaving a Cosmopolitan in a glass bottle for a couple of months has given you a superior finish or just enjoying the exotic taste of a leather infused whisky in our leather & spice cocktail...we think you will be amazed.

OUR MEAT IS DIFFERENT TOO!

Butcher John Gilmour

Our butcher John Gilmour is family run, in its third generation & has skills & experience built up over almost 70 years of trading. John Gilmour himself has 47 years in the firm & still cuts steaks each day to ensure the quality. The cattle are carefully selected from St Boswells Livestock Market from farms only in the Tweed Valley. It is this that makes them so much finer than just being Scottish beef.

Selecting the Tweed Valley Cattle

All beef cattle procured is responsibly farmed, grass fed & from the suckler (beef bred) herd, not the dairy herd or decadence of it. This makes a huge difference to the flavour. As the farms have only suckler herds we know the generations before are also beef bred, bringing a true depth to the quality that others do not. The cattle's nature & temperament is inspected at St Boswells Livestock Market to ensure it is a fine & well developed animal.

Only UTM and R4L cattle are selected

UTM – Under Thirty Months. This is the best time for the cattle as when it ages past this the fat becomes sour & the muscle loses tenderness.

R4L – Top quality that looks & tastes the best once cooked. R4L is a high fat content where we see marbling take effect & a good fat cover on the steak without it being too fatty.

This beef falls into the top 1% of Scottish beef & has the care in its handling to be world class.

Handling the beef

From here a dehumidified chill is used to safely dry age the beef for an extended time (a minimum of 35 days) reducing the moisture of the beef by up to 30%. This facilitates further tenderisation & intensifying of the flavour.

The Cooking

We complete the journey to plate by cooking your steak in a specialist Josper oven. This is a charcoal burning oven that reaches temperatures of 900 degrees. Such intense heat produces tender & smoky steaks that have not lost their moisture. The perfect finish to the perfect meat!



• @silkandgrain



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