

APÉRITIF

Grapefruit & Nectarine Spritz	£9.25	Victoria's Secret	£9.25	Pineapple Kingston Negroni	£9.25
Pampelle grapefruit aperitif & Aelred Nectarine aperitif with Prosecco & Fever-Tree soda		Aperol & Edinburgh Gin raspberry liqueur with watermelon, raspberries, pink grapefruit & lemon		Plantation pineapple rum & Campari with Carpano Punt e Mes & Giffard Caribbean pineapple liqueur	

APPETISERS

Marinated Cerignola olives, garlic, chilli, rosemary & thyme	£4.95	Six Colchester rock oysters	£17.00	Truffle & leek croquettes,	£9.00
		grapefruit ginger soy		truffle aioli	
Freshly baked sourdough bread,	£4.95	Or shallot vinegar, Tabasco		Hummus, fried garlic & chilli,	£8.00
butter	or oil	& lemon		crisp Arab bread	

STARTERS

Tempura king prawns, chilli jam & lime	£11.25	Asian Platter (serves 3 -4)	£29.95	Yellowfin tuna tartare, avocado & soy wasabi dressing	£12.50
Asparagus, poached free range egg & hollandaise sauce	£9.50	Crispy duck spring rolls, tempura king prawns, chicken tikka skewers, fried chilli squid, salt & pepper ribs, dipping sauces		Fried chilli squid, Thai herbs & noodle salad	£10.25
Scottish king scallops, chilli, garlic & parsley butter	£14.50	Salt & pepper ribs, Gochujang ketchup	£11.00	Chicken skewers, tikka spices	£10.00
Scottish mussels marinière	£10.00	Heritage beetroot, white bean hummus, roasted nuts & seeds	£9.00	Argyll smoked Scottish salmon	£11.50
Or Thai spiced		Fillet steak tartare, sourdough toast, horseradish & free range egg yolk	£13.95	Yellowfin tuna sashimi, wasabi & pickled ginger	£12.95
Crispy duck spring rolls	£10.00				

SALADS

Heritage tomato, burrata, spicy red pepper pesto, basil & sourdough toast	£14.50	Chicken Caesar, sourdough croutons	£14.50	Devonshire crab, apple, fennel, radish, gem lettuce & spiced crumb	£19.00
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STEAKS

We source the finest Grass & Grain fed beef from world class farms and producers, including the very best of Argentina, Canada & the British Isles.
Served with a choice of our freshly made sauces.

Grass Fed Angus & Hereford		Grain Fed Angus & Hereford		To Share	
Sirloin 225g	£25.75	Ribeye 300g	£39.95	Chateaubriand 450g	£71.50
Ribeye 225g	£26.50	Ribeye 500g	£66.50	Served with chips, roast tomato & mushrooms	
Fillet 225g	£33.50	Salt Moss Dry Aged		Sauces	
Fillet Steak Diane	£23.75	Côte de boeuf 400g	£39.95	Béarnaise, miso butter	
Fillet Steak 170g	£29.95	bone-in ribeye & chips		or green peppercorn	
hash brown, peppercorn sauce					

MAINS

Cauliflower katsu curry, sticky rice & pickled red onions	£15.25	Grilled Monkfish, peas, pancetta & pea shoots	£27.95	Angus beef burger	£16.50
Sea bass, tikka spices or simply grilled	£21.95	Black cod, miso, pickled red onions & rice	£30.95	Or grilled halloumi	£14.50
Skewered chicken souvlaki, cous cous salad, feta, parsley, mint & yoghurt dressing	£19.50	Thai green curry, chicken, pak choi, broccoli, sticky rice, crispy ginger, chilli & peanuts	£16.50	brioche bun & chips	
Tuna au poivre, Béarnaise & chips	£24.25	Crab ravioli, chilli & basil	£18.25	Spaghetti carbonara	£15.50
Linguine with lobster	£30.50	Slow roast crispy duck, wok fried greens & sesame	£19.50	Fish & chips, mushy peas, tartare sauce	£17.50
				Risotto with asparagus, broad beans & peas	£15.50
				Market fresh fish of the day	POA
				ask your server for details	

SIDES

Chips	£4.75	Mac & cheese	£5.00	Tenderstem broccoli, chilli & garlic	£5.00
Mashed potatoes	£4.95	French style peas, shallots, lettuce & cream	£4.95	Buttered spinach	£4.95
Truffle & Parmesan chips	£4.95	Pak choi, ginger & spring onion	£4.95	House salad	£4.95
Cauliflower cheese	£5.00				

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on [www.therestaurantbarandgrill.com/allergens](#). Country of Origins are correct at the time of publication and subject to availability. Any changes to our menu will be advised by your server. All our fish is responsibly caught from sustainable sources, our crab meat is picked in house. Traces of shell & bones may be present in some of our fish & shellfish dishes. Detailed calorie information is available on request.

Vegetarian Vegan Vegetarian option available Vegan option available

Allergens
& Calories
Scan this code.

