

## SHARING

San Francisco sourdough <i>Freshly baked bread, Jersey butter (v)</i>	4.00
Giant Apulian Cerignola olives (Ve)	4.25
Baba ganoush & hummus <i>Arab bread, pomegranate, chickpeas (Ve)</i>	6.50
Colchester rock oysters <i>Half dozen freshly shucked oysters, bloody mary, tabasco, lemon</i>	14.75
Asian platter <i>Crispy duck pancakes, tempura king prawns, lotus root crisps, chicken tikka skewers, fried squid, baby back ribs</i>	26.00

## COLD COUNTER

Tamarind glazed heritage beetroot <i>Baby spinach, salted pistachios, soya labneh (Ve)</i>	8.50
Smoked salmon <i>Sourdough bread, Jersey butter, lemon</i>	10.00
Tuna tataki <i>Grapefruit ginger soy</i>	9.50
Fillet steak tartare <i>Sourdough toast, horseradish, free range egg yolk</i>	10.00
Prawn cocktail <i>Wild Mediterranean &amp; Atlantic prawns, avocado, Marie Rose, lemon</i>	10.00
Seared beef fillet carpaccio <i>Wasabi remoulade</i>	11.00

## HOT STARTERS

Cider & onion soup <i>Cheese on sourdough toast (v)</i>	6.00
Smoked haddock hash brown <i>Poached free range egg, spinach, hollandaise</i>	8.50
Tempura king prawns <i>Chilli jam, lime</i>	10.00
Isle of Man scallops <i>Chorizo, broccoli, romesco sauce</i>	11.95
Chicken skewers <i>Tikka spices, mint yoghurt</i>	8.50
Baby back ribs <i>Soy, mirin, lime</i>	9.75
Crispy duck <i>Watercress, white radish, sesame, soy</i>	9.25
Fried chilli squid <i>Thai herbs, noodle salad</i>	9.00

## SALADS

Chicory, walnut & blue cheese <i>Colston Bassett Stilton, croutons, apple, pear, honey &amp; mustard dressing (v)</i>	8.50/12.50
Chicken Caesar <i>Gem lettuce, Caesar dressing, bacon, croutons</i>	12.50
Devonshire crab & avocado <i>Gem lettuce, mayonnaise, lemon</i>	16.50
Superfood <i>Cauliflower tabbouleh, roast butternut squash, tamarind glazed beetroot, watercress, pomegranate, kale, tahini yoghurt (Ve)</i>	12.50
Add roast salmon	15.00

## SANDWICHES

Chicken club | Toasted ham & cheese | Fillet steak  
Available 12 noon – 6pm | Served with house cut chips

## VEGETARIAN & VEGAN

Offering a selection of seasonal dishes  
See separate menu

## CHARCOAL GRILL

### FINE STEAKS

British Isles | Aberdeen Angus & Hereford  
*Native grass fed. Leaner than grain fed with a fuller, beefier flavour, high in essential omega 3 & 6*

Onglet   225g	19.50
<i>The butcher's steak, served medium rare</i>	
Fillet   225g	27.75
Fillet   170g	24.00
<i>Hash brown, peppercorn sauce</i>	

Argentina | Las Pampas  
*Free range Black Angus & Hereford. Reared on the open grasslands of Las Pampas, Argentinian beef has an intense sweet flavour for which it is famous*

Rump   250g	20.50
Sirloin   225g	20.75
Ribeye   225g	22.00

Canada | Spring Creek Ranch  
*Finished on a natural barley diet for 150 days. Pasture raised in Alberta, Canada. Hand selected from artisan Angus beef farmers.*

Sirloin   per 100g	11.00
Ribeye   per 100g	11.50

Wild Scottish Venison | Argyllshire Forest  
*The finest wild red deer venison from our friends the Churchill family. Low in fat, wild venison is lean & tender with a delicate gamey flavour*

Fillet   200g	27.75
<i>Pickled red cabbage, butternut squash purée, Madeira sauce</i>	

## BUTCHER'S CUTS

*Native British breeds dry aged up to 35 days with Himalayan salt - ideal for sharing. House cut chips, choice of sauce*

Bone in prime rib   800g	61.50
<i>One of the finest steak cuts, tender with a wonderful rich flavour</i>	
Porterhouse   800g	61.50
<i>Sirloin on one side of the bone &amp; fillet on the other. Best of both worlds</i>	

Chateaubriand   450g	61.50
<i>The prized cut from the fillet head, deliciously soft &amp; tender, served with roast tomato &amp; mushrooms</i>	

## SAUCES & TOPPERS

*Peppercorn, béarnaise (v), Madeira wine, blue cheese (v), Dijon cream (v), hollandaise (v), truffle butter (v) | each 1.25*

*Half lobster 20.75 | Fried free range duck egg (v) 1.50*

## MAINS

Quicke's Cheddar cheese, leek & sweet potato tart <i>Poached free range egg, truffle butter (v)</i>	13.75
Butternut squash ravioli <i>Sage beurre noisette, walnuts (v)</i>	13.25
Thai green curry <i>Marinated tofu (Ve) or chicken, seasonal vegetables, sticky rice, crispy ginger, chilli, peanuts</i>	14.50

## BURGERS

<i>With or without the bun</i>	
Aberdeen Angus beef <i>Club sauce, grilled red onions, pickles, house cut chips</i>	14.25
Vegan <i>Black bean patty, chipotle mayonnaise, baked sweet potato chips (Ve)</i>	12.50
Halloumi cheese <i>Chipotle mayonnaise, grilled red onions, baked sweet potato chips (v)</i>	12.50
Personalise	each 1.50
<i>Add cheese, smoked bacon, avocado or fried free range duck egg</i>	

## MEAT & POULTRY

Slow roast crispy duck <i>Red wine, apple, honey, sage</i>	17.00
Skewered chicken souvlaki <i>Grilled flatbread, tzatziki</i>	16.50
Crispy chicken escalope <i>Breaded chicken filled with cheese &amp; ham, Dijon cream sauce</i>	15.75
Beef bourguignon <i>Button mushrooms, onions, smoked bacon</i>	19.50

## FISH & SHELLFISH

Roast salmon <i>Creamed potatoes, kale, parsley sauce</i>	18.00
Sea bass <i>Tikka spices or simply grilled</i>	19.75
Tuna au Poivre <i>House cut chips, béarnaise sauce</i>	20.75
Fish & chips <i>Mushy peas, lemon, tartare sauce</i>	15.75
Spicy shrimp risotto <i>Crispy kale</i>	13.50
Whole lobster thermidor <i>House cut chips</i>	44.25

## SIDES

Chargrilled broccoli, chilli, garlic (Ve)	5.00
Roasted seasonal vegetables (Ve)	4.50
Beer battered onion rings (Ve)	4.00
Creamy spinach, pecorino cheese (v)	5.00
House cut chips	4.00
Creamed potatoes (v)	4.50
Hash browns (v)	4.50
House salad (Ve)	4.50

## LUNCH & EARLY EVENING

Monday - Friday 12 noon – 7pm

1 Course – 12.75 | 2 Course – 17.75 | 3 Course – 22.75

See separate menu

*(From 21st November - 24th December this menu will not be available. Please ask your server for our Festive Lunch menu.)*

## ROAST SUNDAYS

Available 12 noon – 6pm

*Herb roast chicken or slow roast beef, served with roast potatoes, crushed carrot & swede, broccoli, roasting gravy, Yorkshire pudding*

See separate menu

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 request. 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. A discretionary service charge will be added to your bill.

Join Club Individual today, our lifestyle rewards club. You will receive a minimum of 5% back on your card on everything you spend together with a Welcome Dining Gift\*. In addition take advantage of many other club member privileges. \*Full terms & conditions on our website

# the restaurant bar + grill

*At Restaurant Bar & Grill we serve internationally inspired classic dishes using outstanding ingredients. At the heart of our menu is our grill & wood stone oven. Specialising in the best steak cuts from around the world, provided by our very own butchers in Cheshire.*