

GLUTEN INTOLERANCE & GLUTEN ALLERGY

SHARING

Giant Apulian Cerignola olives (Ve)	4.25
Colchester rock oysters <i>Half dozen freshly shucked oysters, bloody mary, tabasco, lemon</i>	14.75

COLD COUNTER

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

HOT STARTERS

Cider & onion soup (v)	8.50
Smoked haddock <i>Poached free range egg, creamed potatoes spinach, hollandaise</i>	8.50
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

SALADS

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

NAKED BURGERS

Aberdeen Angus beef <i>Club sauce, grilled red onions, pickles, baked sweet potato chips</i>	14.25
Halloumi cheese <i>Chipotle mayonnaise, grilled red onions, baked sweet potato chips (v)</i>	12.50
Personalise <i>Add cheese, smoked bacon, avocado or fried free range duck egg</i>	each 1.50

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
The butcher's steak, served medium rare

Fillet | 225g 27.75

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

*Pickled red cabbage,
butternut squash purée*

BUTCHER'S CUTS

Native British breeds dry aged up to 35 days with Himalayan salt - ideal for sharing. Baked sweet potato chips, choice of sauce

Bone in prime rib | 800g 61.50

One of the finest steak cuts, tender with a wonderful rich flavour

Porterhouse | 800g 61.50

Sirloin on one side of the bone & fillet on the other. Best of both worlds

Chateaubriand | 450g 61.50

The prized cut from the fillet head, deliciously soft & tender, served with roast tomato & mushrooms

SAUCES & TOPPERS

Peppercorn, béarnaise (v), blue cheese (v), hollandaise (v), truffle butter (v) | each 1.25

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

MEAT & POULTRY

Thai green curry 14.50
Marinated tofu (Ve) or chicken, seasonal vegetables, sticky rice, crispy ginger, chilli, peanuts

Slow roast crispy duck 17.00
Red wine, apple, honey, sage

Skewered chicken souvlaki 16.50
Tzatziki

FISH & SHELLFISH

Sea bass 19.75
Simply grilled

Tuna au Poivre 20.75
Baked sweet potato chips, béarnaise sauce

Spicy shrimp risotto 13.50

Whole lobster 44.25
Baked sweet potato chips

SIDES

Chargrilled broccoli, chilli, garlic (Ve) 5.00

Roasted seasonal vegetables (Ve) 4.50

Baked sweet potato chips (Ve) 4.00

Creamy spinach, pecorino cheese (v) 5.00

Creamed potatoes (v) 4.50

House salad (Ve) 4.50

DESSERTS

Caramel crème brûlée (v) 7.50

CHEESE

Quicke's Vintage Cheddar (v) 9.50
Colston Bassett Stilton (v)
Tunworth
Pear & apple chutney, red grapes, walnuts

PETIT FOUR

Chocolate & hazelnut truffles (v) 4.00

ICE CREAM & SORBET (v)

Vanilla | Chocolate 5.50

Limoncello | Blackberry ripple

Mango & vanilla iced yoghurt

Raspberry sorbet (Ve)

Coconut sorbet (Ve)

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.

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.