

# *The Grill at McQUEEN*

Mixed Olives . £4.00

The Dusty Knuckle sourdough bread and butter . £3.00

## • STARTERS •

Roasted & raw beets, watercress, sourdough croutons  
and whipped rosary goat's cheese (v) . £8.00 / £15.50

Ox cheek and kidney pithivier, celeriac and horseradish purée . £8.50

Classic steak tartar and sourdough toast . £12.50 / £25

BBQ braised pork belly, red slaw, Stilton, candied walnuts . £9.50

Pan fried crab cakes and spice brown crab . £12.50

Crispy lamb sweetbreads, sauce gribiche . £11.50

London cure smoked salmon, dill cream cheese, bread & butter pickles, rye bread . 11.50

## • FROM THE GRILL •

Rib eye 350g - 28 days dry aged . £27.50

D-cut Rump 350g - 28 days dry aged . £23.50

Sirloin 400g - 35 days dry aged . £28.50

Fillet 300g - 28 days dry aged . £33.00

Selection of big cut steaks on the board

Choose from the sauces béarnaise, stilton hollandaise, peppercorn, salsa verde or bordelaise . £2.50

## • MAINS •

Half roasted free range chicken in comfit garlic and wild rocket . £17.50

Grilled lamb chops, crispy sweetbreads, salsa verde . £26.00

Caramelised chicory and Roquefort gratin (v) . £15.50

Market Fish of the Day - Please ask your server

## • SIDES •

Steamed or buttered spinach . £4.00

Triple cooked chips . £4.00

Dressed green salad . £3.50

Smoked cheddar macaroni cheese . £5.00

Scallion potatoes . £4.00

Roasted chantenay carrots . £3.50

Field mushrooms . £3.50

Chestnut, bacon sprout tops . £4.00

## • DESSERTS •

White chocolate cheesecake with griottes in kirsch . £7.50

Salted caramel chocolate tart and vanilla ice cream . £8.50

Saffron panna cotta, port caramel with vanilla and orange poached pear . £8.50

Sticky toffee pudding with Bulleit Bourbon caramel sauce and clotted cream . £7.50

Crème brûlée . £6.00

Selection of Jude's Ice Creams . £3 per scoop

Served with a choice of peanut butter honeycomb or maraschino cherries

Neal's Yard cheese selection, fruit chutney, grapes and oatcakes . £8.50

## • DESSERT WINE •

Secua Chardonnay Duice 2013 . £6.00 / £23.00

Maury Grenache Noir 2012 . £7.00 / 32.00

Chateau de Levant Saternes 2011 . £8.00 . £33.00

Royal Tokaji Late Harvest 2014 . £9.00 / £34.00

## • DIGESTIVES •

### Cognac

Hennessy X.O. . £23.00

Martell X.O. . £18.00

Remy Martin X.O. . £26.00

### Rum

Diplomatico reserva exclusiva . £11.00

Pyrat X.O. . £10.00

Ron Zacapa X.O. . £22.00

### Whisky

Hibiki 12yo . £16.00

Van Winkle family reserve Rye . £16.00

Hakushu 12 yo . £14.00

Johnnie Walker Blue Label . £30.00

### Port

Taylor's 10 yo Tawny Port . £10.00

# *The Grill at McQUEEN*

## BRUNCH

Saturdays 12pm – 3.30pm

Pork sausage, bacon, mushroom, fried eggs, black pudding, bubble with frenchies gravy and toast . £14.50

Cheese grits, spinach, fried eggs, bubble, mushroom, baba ghanoush . £12.50

21 days aged chuck steak burger  
with a choice of Stilton or Oglesfield cheese, served with chips £12.50

Smoked trout with avocado salad and poached egg . £12.50

American pancakes, avocado, bourbon bullit maple bacon and poached eggs . £12.50

American pancakes, blueberry, vanilla ice cream . £8.50

Bacon and fried egg sandwich . £8.50

Sausage sandwich Frenchies dip . £8.50

Baba ghanoush and avocado served on sourdough toast . £8.50

Mascarpone & blueberry toast . £6.50

Sourdough toast and butter . £3

Add a selection of toppings for toast . £2

£25 supplement for unlimited Prosecco (For 1.5 hours from the seating time)

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## LUNCH MENU

### • MAINS •

#### **Cheese Toastie . £8.00**

Toasted Oglefield cheese & stout toastie. (v)  
Add bacon . £1.50

#### **Pie of The Day**

(Please ask your server)

#### **Burger & Chips . £13.00**

21 days aged chuck steak burger with a choice of Stilton or Oglefield cheese.  
Add bacon . £1.50

#### **Roasted Beetroot & Goat Cheese Salad . £10.00**

Roasted & raw beets, watercress, sourdough croutons & whipped Rosary goat's cheese.

#### **Smoked Cheese, Mushrooms & Leek Macaroni . £10.50**

#### **Fish & Chips . £12.50**

#### **Pork Belly Burger & Chips . £13.00**

Yakisoba BBQ braised pork belly burger, red slaw & Stilton.

#### **Onglet Steak & Chips . £15.00**

Choose from the sauces béarnaise, Stilton hollandaise, peppercorn, salsa verde or bordelaise.

### • SIDES •

**Steamed or Buttered Spinach . £4.00**

**Triple Cooked Chips . £4.00**

**Dressed Green Salad . £3.50**

**Smoked Cheddar Macaroni Cheese . £5.00**

**Scallion Potatoes . £4.00**

**Roasted Chantenay Carrots . £3.50**

**Field Mushrooms . £3.50**

**Chestnut, bacon sprout tops . £4.00**



## EARLY DINNER SET MENU

2 Courses £19.95

3 Courses £24.95

Includes a complimentary glass of Prosecco

### • STARTERS •

Roasted beetroot and goat's cheese salad (v)  
BBQ braised pork belly, red slaw, Stilton, candied walnuts  
Soup of the day (please ask your server)

### • MAINS •

Battered haddock, pea puree and tartare sauce  
Pie of the day (please ask your server)  
Smoked cheese, mushrooms & leek macaroni  
Chargrilled Onglet steak and béarnaise sauce

A choice of one side with each main course included:

Steamed or buttered spinach  
Triple cooked chips  
Dressed green salad  
Scallion potatoes  
Roasted Chantenay carrots  
Field mushrooms  
Any additional side dish £4

### • DESSERTS •

Sticky toffee pudding with Bulleit Bourbon caramel sauce and clotted cream  
Selection of Jude's Ice Creams  
Served with a choice of peanut butter honeycomb or maraschino cherries  
Neal's Yard cheese selection, fruit chutney, grapes and oatcakes

# *The Grill at McQUEEN*

## • SHARING SET MENU • £38 PER PERSON •

### • STARTERS •

Roasted & raw beets, watercress, sourdough croutons and whipped rosary goat's cheese (v)

Ox cheek and kidney pithivier, celeriac and horseradish puree

London cure smoked salmon, dill cream cheese, bread & butter pickles, rye bread

### • MAINS •

Selection of chargrilled rump, rib-eye & sirloin steak (approximately 300g per person),  
a choice of peppercorn or béarnaise sauce

With

Triple cooked chips

Creamed spinach

Buttered carrots

Field mushrooms

Caramelized chicory and Roquefort gratin (v)

### • DESSERTS •

Neal's Yard cheese, fig chutney, grapes and oatcakes

Chocolate brownie with vanilla ice cream

Jude's Ice Creams