

UPSTAIRS AT THE GRILL

THE STARTERS

Asparagus & Girolle Mushroom Consommé, blue cheese dumplings

Stilton Soufflé, red onion marmalade

Potted Crab Cocktail, red pepper mousse

Rocket & Parmesan, beef carpaccio, olive oil, garlic croutons

THE MAINS

Rump of Welsh Lamb, haggis fritters, clapshot potatoes

Pan Fried Salmon Fillet, light spring vegetable broth, mint aioli

Roast Vegetable Wellington, creamed spinach

8oz Sirloin

Most of the fat is trimmed away prior to cooking but enough left to infuse more flavour and moisture. A good all round steak.

8oz Delmonico (Rib Eye)

Small grains of fat (marbling) give this cut its full flavour and increased moisture. Our most recommended cut.

8oz Rump

Very popular in the 70's and we predict a comeback very soon.

A selection of side orders & sauces will be served to complement your main course

THE DESSERTS

Roast Peach & Rosemary Pavlova, passion fruit coulis

Chocolate & Honeycomb Pot, almond & pistachio biscuit

Sticky Toffee Pudding, vanilla ice cream

Selection of Ice Cream or Sorbets