

Menu

Starters

- ♦ Pan seared-scallops, pea puree, baby leeks £8
- ♦ Asparagus shoots, poached hen egg, hollandaise sauce £6
- ♦ Warm goats cheese tartlet, flavoured with caramelised onion, peppered rocket £7
- ♦ Spicy squid, plum tomato, garlic mayo, aioli £7
- ♦ Scottish smoked salmon, capers & shallots dressing £7
- ♦ Marinated Lamb kofta, yoghurt & mint dressing £7
- ♦ Homemade soup of the day, warm breads £6*
- ♦ Prawn & avocado cocktail, seared lemon, rosemary foccacia bread £8*
- ♦ Baked egg with creamy leeks, crusty garlic bread £6*
- ♦ Homemade chicken liver parfait, tomato chutney, melba toast £7*

Sides

- ♦ Chipped potato
- ♦ Creamed mash
- ♦ House salad
- ♦ Beer battered Onion rings
- ♦ Homemade coleslaw

Sauces

- ♦ Pan juices
- ♦ Au poivre
- ♦ French mustard cream
- ♦ Provancel
- ♦ Blue cheese glaze

All sides & sauces, £3 each

Our set menu offer

* Items marked with an asterisk are part of a 3 course offer for £16.95

Mains

- ♦ Roasted welsh rack of lamb, spring vegetables, fondant potatoes, honey & mint jus £18
- ♦ Venison steak, wild mushroom & port glaze, finished with shallots, spring beans, creamed mash £16
- ♦ Pan-seared salmon fillet, spaghetti vegetables, new potatoes, scented with rice wine, finished with thai fish sauce £16
- ♦ Pasta, pancetta, mushrooms, scented with garlic, finished with cream, Parmesan shavings £13
- ♦ 10oz Rib eye steak, grilled tomato, flat mushroom, chipped potatoes, spring salad £22
- ♦ Grilled corn fed chicken breast, sautéed green beans, parsley mash, peppercorn sauce £15*
- ♦ Grilled fish of the day, red pesto, roasted new potatoes, kale £14*
- ♦ Roasted butternut squash & chilli risotto, Parmesan shavings £13*
- ♦ Slow roasted beef casserole, mushrooms, herbed dumplings £14*
- ♦ Pork tenderloin, Madeira & prunes, spring greens, creamed mash £17*
- ♦ Classic 6oz beef burger, floured bun, smoked bacon, gherkins, swiss cheese, chipped potatoes £13*

Desserts

- ♦ Lemon & white wine cheesecake, ginger crumb £6
- ♦ Crème Brûlée, summer berries £6
- ♦ Poached pears in scented red wine £6
- ♦ Selection of English cheese and biscuits, grapes, fruit chutney £8
- ♦ Chocolate Profiteroles, Chantilly cream £6*
- ♦ Exotic passion fruit panna cotta £6*
- ♦ Sticky toffee pudding, banana ice cream £6*
- ♦ Selection of Ice creams & Sorbets £6*

The Grill ^{at} 20 t w e n t y

