

THE GRILL®

AT GIN & JUICE

BEAUJOLAIS DAY SPECIALS

ENTRÉES

Oysters

Lemon, Tabasco & Shallot Mignonette. 3 - £9.95 / 6 - £19.90

Cognac Prawns

Tiger Prawns, Cognac & Garlic Sauce, Warm House Baked Bread. £10.95

Risotto

Creamy Roasted Butternut Risotto, Gruyere, Almond Crisp & Sage. (V) £7.95

Mackerel

Zesty Orange & Radish Salsa, Charred Sourdough Bread. £8.95

French Goats Cheese Salad (V)

French Goats Cheese, Heritage Tomatoes & Gremolata Dressing. £7.95

Parfait

Crispy Sourdough, Spiced Onion Marmalade & Candied Walnuts. £8.95

PLAT PRINCIPAL

BUTCHER'S BLOCK

To Share Or For The Extremely Hungry, Our Butcher's Block Provides Cuts Up To 1.4Kg
All Cuts 680gr & Above Are Complemented With 2 Sides & 2 Sauces Of Your Choice.
(Our Team Will Run You Through Today's Selection)

Seabream Meuniere

Browned Buter & Lemon Sauce, Salted
Baked Potatoes.
£22

Vegetable Cassoulet

With Black Beans & Chard Purple
Cauliflower. (V)
£14.95

French Bouillabaisse

Pan Fried Cod, Mixed Seafood,
Chef's Tomato Broth.
£23

Coq-Au-Vin

Chicken Braised in Beaujolais Wine
& Creamy Mashed Potato.
£19.95

SIDES

Button Mushrooms In
Red Wine & Cream Sauce
£4.95

Rosemary French Fries
£4.95

Salted Baked Potatoes £4.95

Truffled Homemade Triple
Cooked Chips £4.95

Garlic & Cream Spinach £4.95

House Salad £4.95

Creamed Mashed Potato £4.95

Homemade Triple Cooked
Chips £4.95

ALLERGENS: Please Alert A Member Of Staff For Any Dietary Requirements

POUR FINIR

Sticky Toffee Pudding
Spiced Butterscotch Sauce,
Candied Walnuts
& Vanilla Ice Cream.
£6.95

Crème Brûlée
Creamy Custard Pudding
With A Brittle Sugar Top
£6.95

Chocolate Brownie
Melting Chocolate Orange
Ganache, Orange Gel, Vanilla Ice
Cream Incased In Caramel
Shards. £6.95

TEA & COFFEE

Espresso £1.8 Americano £2.3/£2.8 Latte £2.4/£3 Cappuccino £2.4/3 Affogato £3.4

DESSERT WINE

Les Garonnelles Sauternes
(37.5cl Bottle) £56

WINE LIST

WHITE

PINOT GRIGIO

Castello di Gabbiano, Veneto, Italy
Bright notes of citrus & Bramley apple
leading to a breezy, floral finish.
175ml: £5.7 250ml: £7.7 Bottle: £22

CHARDONNAY

Alternature, Pays d'Oc, France
Subtle tropical fruits and white flowers
on the nose, leading to fresh citrus
finish.
175ml: £6.4 250ml: £8.8 Bottle: £25

SAUVIGNON BLANC

Honu, Marlborough, New Zealand
Fresh, crisp and zesty with citrus and
passion fruit, combined with notes of
lime and gooseberry.
175ml: £7.2 250ml: £9.8 Bottle: £28

VIOGNIER

Los Gansos, Cono Sur, Chile
Aromas of peaches and apricots.
Refreshing and slightly sweet palate.
Bottle: £30

RIESLING

Schieferkopf, Baden, Germany
Aromas of citrus, spices & pineapple.
Zippy acidity & aromatic finish.
Bottle: £37

SANCERRE BLANC

Langlois Chateau, Sancerre, France
Aromas of lemon, lime and white peach
characterize the intense nose.
Bottle: £48

CHABLIS

Premier Cru, Chablis, France
Apples, pears and apricots with a toasty,
buttery finish & hints of citrus.
Bottle: £57

CHÂTENEUF DE PAPE BLANC

Clos de l'Oratoire, France
Smooth and clean on the pallet with a
fresh and floral, acacia honey aftertaste.
Bottle: £74

RED

SHIRAZ

Tooma River, Australia
A touch of spice, dark berry juice
& a clean, lovely finish.
175ml: £5.9 250ml: £8.1 Bottle: £23

MERLOT

Los Gansos, Central Valley, Chile
Ruby red in colour. Soft tannins, red
fruits and some spice.
175ml: £6.7 250ml: £9.1 Bottle: £27

MALBEC

7 Fires, Mendoza, Argentina
Fresh, fruity nose, enhanced by hints
of plum, black berries and a touch of
vanilla.
175ml: £7.5 250ml: £10.2 Bottle: £29

RIOJA

Monologo, Rioja, Spain
Aromas of ripe fruit, jam and cherries
bringing a nice mouthfeel, with a
balanced acidity, and intense toasted,
ripe fruit flavours.
Bottle: £32

PINOT NOIR

Edna Valley, USA
Blackberry flavours, vibrant acidity
& a silky-smooth mouthfeel.
Bottle: £38

GRENACHE, SYRAH

Jean-Luc Colombo, Rhone, France
Enticing aromas of blackcurrant jam
& spices. The palate is nicely rounded
with hints of sweet spice, strawberries
and black pepper.
Bottle: £49

CHÂTENEUF DE PAPE ROUGE

Clos de l'Oratoire, France
A complex nose of strawberry jam and
light hints of toffee. Full, supple and
silky pallet with aromas of red fruits,
almond and fresh wood.
Bottle: £75

ROSE

WHITE ZINFANDEL

Winston Hill, California, USA
Luscious strawberry ice cream on the
nose supported by a bright, berry
fruited palate and an off-dry finish.
175ml: £5.7 250ml: £7.7 Bottle: £22

GRENACHE ROSE

La Cour des Dames, Pays d'OC,
France
Very well-balanced, fresh, vivid
& rounded, with fruity flavours.
175ml: £6.4 250ml: £8.8 Bottle: £25

PROVENCE ROSE

Coteaux d'Aix en Provence, France
Fresh and fragrant, delicately youthful,
offering notes of watermelon,
strawberries & flowers.
Bottle: £45

SPARKLING

MOËT & CHANDON BRUT IMPERIAL

An elegant & complex champagne.
Hints of golden apple balanced with
notes of citrus and an edge of toast.
Bottle £80

MOËT & CHANDON BRUT ROSÉ

Fragrant & fresh champagne featuring
notes of red fruits, peach and a touch of
pepper.
Bottle £90

DOM PÉRIGNON

Among top 1% of world's best
champagnes! Complex & smooth, with
nuts, caramel and dark chocolate palate.
Bottle £260

RIVANI PROSECCO ROSE

Fruity, with notes of wild strawberries,
cherry and raspberry.
Bottle: £35 Glass: £7.5