

THE GRILL®

AT GIN & JUICE

APPETISERS

Crisp Cockles
Compliments Of The House.
(Additional Portion £5.95)

House Baked Bread
Whipped House Butter.
(Ask About Today's Butter) £5.95

Okra
Infused with Fresh Coriander.
£5.95

TO START

Pan Seared Scallops
Sweetcorn and chili succotash served with a sweetcorn velouté. £15.95

Sticky Pork Belly
Sticky glazed pork belly, cider infused apple puree & sauté Cavolo Nero. £11.95

Garlic & Chili King Prawns
Shell on king prawns seared in chili & garlic butter with crispy fennel focaccia. £14.95

King Prawn Ceviche
Layers of citrus cured king prawns, house avocado, onion, cucumber
& crispy fennel focaccia. £13.95

Orzo Ragu (VE)
Orzo pasta, sautéed courgette, and roasted red & sweet peppers. £10.95

MAIN

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)

Welsh Rack of Lamb £24.95
Grilled herb crusted rack of lamb served with buttered
mashed potatoes, roasted asparagus, and pea,
asparagus & mint velouté.
(Cooked Medium or Well Done)

Wellington (VE) £17.95
Buttered mash potato,
Chantenay carrots
& chestnut mushroom purée.

Deconstructed Monkfish Curry £21.95
Tandoori monkfish with curried red lentils textures,
okra fries, rice tuile and coriander-ginger oil.

Halibut Loin £23.95
Halibut seared in white wine and cream sauce,
salmon roe and fresh dill.
Served with salt baked potatoes.

SIDES

Button Mushrooms In
Red Wine & Cream Sauce £5.95
Rosemary French Fries
£4.95

Salted Baked Potatoes £5.95
Truffled Homemade Triple Cooked
Chips £5.95
Buttered Mashed Potatoes £5.95

Triple Cooked Chips £4.95
House Salad £5.95
Sauté Carrots & Broccoli
£5.95

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

TO FINISH

Sticky Toffee Pudding
With Spiced Butterscotch Sauce,
Candied Walnuts
& Vanilla Ice Cream.
£8.95

Raspberry Panna Cotta
With Fresh Strawberry Coulis.
£8.95

Vanilla Cheesecake
Topped with No.3 Belgian Chocolate
Gin Ganache & Vanilla Ice Cream.
£8.95

TEA & COFFEE

Espresso £2.6 Americano £3.5/£3.8 Latte £3.7/£3.99 Cappuccino £3.7/3.99 Affogato £3.7

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

RIVANI PROSECCO

Fruity and flowery bouquet with notes
of citrus, apple & toffee nut.
Bottle: £35 Glass: £7.5

BUTCHER'S BLOCK

SHARING STEAKS

PRIME LARGE CUTS FOR TWO TO SHARE OR FOR THE EXTREMELY HUNGRY.
OUR BUTCHER'S BLOCK PROVIDES CUTS UP TO 1.4KG
ALL CUTS 700G & ABOVE ARE COMPLEMENTED WITH 2 SIDES & 2 SAUCES OF
YOUR CHOICE.

VIEW OUR BLACKBOARD FOR TODAY'S WEIGHTS

CHATEAUBRIAND

MAKING UP ONLY 2% OF THE COW. THIS LEAN & TENDER CUT IS
THE MOST PRIZED.

£15.95 PER 100g

TOMAHAWK

THE MOST FLAVOURFUL & JUICY CUT. UNIQUE FOR ITS MIXTURE OF
MARBLING AND BONE, PROVIDING MAXIMUM FLAVOUR.

£9.45 PER 100g

T-BONE

THE BEST OF BOTH WORLDS. LEAN FILLET ON ONE SIDE, JUICY SIRLOIN
ON THE OTHER. FLAME GRILLED ON THE BONE.

£9.45 PER 100g

SAUCES

PEPPERCORN SAUCE £4.95

HOUSE BUTTER SAUCE £4.95

RED WINE & MUSTARD £4.95

STILTON & PORT SAUCE £4.95

INDIVIDUAL STEAKS

FILLET STEAK

THE MOST TENDER CUT OF BEEF, VERY BUTTERY & EXCEPTIONALLY LEAN
£39.95

SIRLOIN

A NICELY MARBLED CUT WITH A GOOD LAYER OF TOP FAT
£31.95

RIBEYE

HIGHLY MARBLED CUT WITH A FULL-ON SUCCULENT FLAVOUR
£35.95

ALL SERVED WITH FRIES & SEASONAL VEGETABLES

FROM FIELD TO TABLE...

ALL BEEF COMES FROM FARM-ASSURED WELSH LIVESTOCK. 28-DAY MATURED
GRASS-FED BEEF ENSURES DEEP RICH FLAVOUR AND SUPERIOR QUALITY.