

THE GRILL®

AT GIN & JUICE

TO START

STICKY PORK BELLY

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

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GARLIC & CHILI KING PRAWNS

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

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ORZO RAGU (VE)

Orzo pasta, sautéed courgette, and roasted red & sweet peppers.
£10.95

TO FINISH

STICKY TOFFEE PUDDING

Spiced Butterscotch Sauce, Candied Walnuts & Vanilla Ice Cream.
£8.95

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RASPBERRY PANNA COTTA

With Fresh Strawberry Coulis.
£8.95

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VANILLA CHEESECAKE

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

TEA & COFFEE

Espresso	Americano	Latte	Cappuccino	Affogato
£2.6	£3.5/£3.8	£3.7/£3.99	£2.7/3.99	£3.7

DESSERT WINE

Les Garonnelles Sauternes
(37.5cl Bottle) £56

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

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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 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'Ôc,
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

ROOFTOP ROAST

ROAST LUNCH FOR ONE

£25.95

BEEF

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ROAST CHICKEN

...

GUEST ROAST

...

VEGGIE ROAST

WITH ALL THE TRIMMINGS

DUCK FAT ROAST POTATOES

CREAMY MASHED POTATO

SEASONAL GREENS

PIGS IN BLANKETS

GIANT YORKSHIRE PUDS

STUFFING ROULADE

HOMEMADE GRAVY

HERITAGE CARROTS

ULTIMATE SHARING BOARD

£25.95

Per Person

Indulge In All Three Meats Of The Day

For No Extra Cost

Served On A Platter For Two

With All The Trimmings

FISH OF THE DAY

£25.95

HOUSE CUTS

SHARING STEAKS

SEE OUR BOARDS FOR TODAY'S CUTS
(ALL ACCOMPANIED WITH 2 SIDES & 2 SAUCES)

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FILLET STEAK

£39.95

...

SIRLOIN

£31.95

...

RIBEYE

£35.95

ALL SERVED WITH FRIES & SEASONAL VEGETABLES

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ADD ANY EXTRA ROAST TRIMMING FOR £4.95