

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

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

SAUVIGNON BLANC
CHARDONNAY
Anciens Temps, Pays d'Oc, France
Bright notes of citrus & Bramley apple
leading to a breezy, floral finish.
175ml: £6.45 250ml: £8.65 Bottle: £24.95

CHENIN BLANC
Bird Island, South Africa
Subtle tropical fruits and white flowers on
the nose, leading to fresh citrus finish.
175ml: £6.95 250ml: £9.1 Bottle: £26.25

PINOT GRIGIO
Cassa de Rossa, Veneto, Italy
Fresh, crisp and zesty with citrus and
passion fruit, combined with notes of lime
& gooseberry.
175ml: £7.1 250ml: £9.55 Bottle: £27.95

SAUVIGNON BLANC
Mack & Collie, Cono Sur, Chile
Aromas of peaches and apricots.
Refreshing and slightly sweet palate.
175ml: £8.45 250ml: £10.95 Bottle: £33

RIELING
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

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

RED

MERLOT / GRENACHE
Anciens Temps, Pays d'Oc, France
Ruby red in colour. Soft tannins, red fruits
and some spice.
175ml: £6.45 250ml: £8.65 Bottle: £24.95

SHIRAZ
Tooma River, South East, Australia
A touch of spice, dark berry juice
& a clean, lovely finish.
175ml: £6.95 250ml: £9.45 Bottle: £26.95

MALBEC
Project, Mendoza, Argentina
Fresh, fruity nose, enhanced by hints
of plum, black berries and a touch of
vanilla.
175ml: £7.45 250ml: £9.95 Bottle: £28.95

RIOJA CRIANZA
Ramon Bilbao, Rioja, Spain
Aromas of fruit jam and cherries
bringing a nice mouthfeel, with a
balanced acidity, and intense toasted, ripe
fruit flavours.
Bottle: £34

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

CHÂTEAUNEUF-DU-PAPE
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