

# THE GRILL

*Casterbridge* <sup>TM</sup>

## PREMIUM DRY-AGED BEEF WITHOUT EXCEPTION

*Selective breeding, dedicated rearing and precise maturation. These are precisely the qualities that distinguish Casterbridge beef and why it tastes so good, consistently*

### BUTCHERS BLOCK

**Chateaubriand 453g\* (16oz)  
£59 (2 persons)**

Cut from the beef tenderloin, this most tender of cuts is recommended medium rare  
Served with a choice of two Sauces

**Fillet Steak 224g\* (10oz) £28**

The most tender steak regarded by many as the premium cut recommended rare

**Rib Eye 280g\* (10oz) £25**

Bursting with flavour and almost as tender as the fillet recommended medium

**Sirloin Steak 224g\* (8oz) £22**

A delicate flavour balanced with a firmer texture recommended medium rare

All our steaks are served with skin on fries, confit vine grilled tomato and water cress salad

**All Sauces £2 each**

Red wine Jus, Béarnaise, Peppercorn, Chimichurri Dressing

### FROM OUR CHAR GRILL

**Chicken Supreme 198g\* (7oz) £17**  
Rosemary & Garlic

**Gammon Steak 340g\* (12oz) £17**  
Free range eggs

**Cajun Blackened Salmon £18**  
Grilled Lemon

**Whole Fish of the Day £19**  
Buttered New Potatoes, Grilled Lemon

All Grill dishes are served with skin on fries & confit cherry vine tomatoes

### FROM THE STOVE

**Pan Seared Sea bass £19**

Celeriac Puree, Sautéed New Potatoes, Green Beans, Sauce Vierge

**Pulled Beef & Mushroom Wellington £18**

Truffle Mash, Carrot Puree, Chantenay Carrots, Caramelised Shallots

**Marinated Welsh Lamb Rump £20**

Sweet Potato & Apricot Tagine, Giant Cous Cous, Flat Bread

**Crispy Chicken Tikka 198g\* (7oz) £17**

Braised Pilau Rice, Masala Sauce, Naan Bread

**American Gourmet Burger 198\* (7oz) £17**

Sourdough Bun, Streaky Bacon, Cheddar Cheese, BBQ Sauce

**Roasted Butternut Squash Risotto £14**

Blue Cheese, Sage Crisps

**Cauliflower & Caramelised Onion Tart £15**

Gruyere Cheese, Toasted Hazelnuts, Roquette Salad

### SIDES

**Chunky Chips £3**

**Twice Baked Potato £3**

**Scallion Mash £3**

**Hand Battered Onion Rings £3**

**Truffle & Parmesan Fries £4**

**Seasonal Greens £4**

**House Salad £4**

**Tomato & Red Onion Salad, Balsamic Dressing £4**

*(V) No meat or fish. \*Approximate, uncooked weight. Food allergies and food intolerance: We welcome enquiries from customers who wish to know whether and meals contain particular ingredients. A discretionary service charge of 10% will be added to your bill.*

## FOR THE TABLE

### *Simply Italy (v) £8*

Marinated Olives, Warm Sourdough, Balsamic Vinegar & Olive Oli

## SHARING BOARDS

### *Fritto Misto £16*

Crispy Calamari, Tempura King Prawns, Tartar Sauce, Grilled Lemon

### *Charcuterie £16*

Salami Milano, Chorizo, Parma Ham, Torn Mozzarella, Olives, Warm Focaccia

## SOUPS & STARTERS

**Roasted Tomato & Basil Soup (v) £7**  
Warmed Brioche

**Seasonal Soup of the Day (v) £7**  
Crunchy Pesto croutons

**Menai Mussels £9**  
Cider Cream Sauce, Smoked Bacon

**Chicken & Ham Hock Terrine £9**  
Red Onion Marmalade, Croutes

**Baked Camembert £8**  
Confit Cherry Tomatoes, Balsamic Dressing, Toasted Rustica Croutes

**Crab & Avocado Crostini £9**  
Herb Crème Fraiche, Red Pepper Marie Rose,

**Roasted Beetroot & Goats Cheese Salad £8**  
Candid Walnuts, Sherry Vinegar Dressing

## DESSERTS

**Crème Brulee £7**  
White Chocolate Cookie

**Baked New York Cheesecake £7**  
Berry Compote

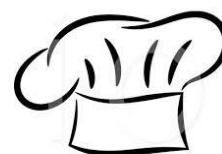
**Sticky Toffee Pudding £7**  
Butterscotch Sauce, Vanilla Ice Cream

**Banoffee Pie £7**  
Toffee Ice Cream, Caramelised Bananas

**Dark Chocolate Tart £7**  
Pistachio Ice Cream

**Selection of Cheese £9**  
Wensleydale & Cranberry, Mature Cheddar, Dolcelatte, Somerset Brie, Apple Chutney, Grapes & Biscuits

**Ask your Server to recommend a wine to compliment your meal from our wine list**



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*Paul Terzo*  
*Executive Chef*