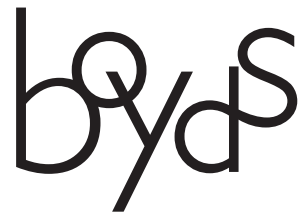


byds

GRILL &
WINE BAR



GRILL & WINE BAR

STARTERS £7.95

HOT

TEMPURA CHICKEN TENDERS

Tabasco, sour cream, spring onion, sweet pepper, radish

SUN BLUSHED TOMATO, ROASTED RED PEPPER & BOCCONCINI ARANCINI

Red onion relish

WHITE BEAN & CHORIZO VELOUTE

Charred pepper & roasted tomato salsa, poached egg, bacon crumb

BOYDS GRILL CRAB CAKE

Coastal herb tartare sauce, burnt lemon

COLD

EARL GREY & BLOOD ORANGE CURED SEA TROUT

Cucumber chutney, seaweed salad, dill powder

HERITAGE TOMATO SALAD

Buffalo mozzarella, tomato powder, basil oil

TO SHARE

SHARING BOARD FOR TWO - £19.95

British cured meats, British cheeses, lamb & red wine sausages, mixed olives & pickles, crispy artichokes, chutney & grilled bread

@BoydsgWB

@boydsgwb

Boyd's Grill & Wine Bar



All prices are inclusive of VAT ~ A 12.5% discretionary service charge will be added to your final bill. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

FROM THE GRILL

All of our grill items are cooked on our high heat, British Synergy Grill, giving an authentic BBQ charred flavour.

BOYDS BBQ - £49.95

Sharing platter with slow cooked East Asian style pork rib and belly, beef short rib smoked 'n' coke'd, chicken tenders tossed in tabasco and doused in sour cream & crisp peppers, Krakauer sausage, Boyds chunky BBQ sauce, triple cooked chips & side salad

BRITISH BREEDS

SCOTTISH BLACK GOLD BEEF STEAKS

Teriyaki Bavette Steak 220g - £17.95

Rib-eye 200g - £25 | 300g - £37
Fillet 100g - £18.50 | 200g - £33

MILLERS

Sirloin 200g - £24 | 300g - £34.50

ABERDEEN ANGUS

32 day dry aged sirloin 400g - £47

CHATEAUBRIAND 500g - £40 per person

For two with two sides & two sauces

STEAK TOPPERS - £4.00 each

Caramelised onion & blue cheese
Chimichurri creamed spinach, mushroom & baby tomato
Bacon bbq sauce & mature cheddar
Lobster, crayfish and samphire butter

LAMB

KENT LAMB BARNSELY CHOP - £19.95

Marinated in rosemary and Greek yoghurt, served with mixed leaf & balsamic baby onions

PORK

CHERRY ORCHARD FARM, ESSEX, PORK T-BONE - £19.50

Apple & beetroot compote, maple & bourbon butter

CHICKEN

NORFOLK CORN-FED FREE RANGE CHICKEN BREAST - £19

Marinated in chocolate mole, tomato, lime & avocado crush

RIVER & SEA

All our fish comes from the North Sea, Irish Sea, English Channel or British rivers. Our fish is also 1 or 2 on the sustainability chart.

GRILLED FILLET OF SEA TROUT- £18.50

Chermola, little plum tomato & baby spinach ragout

BEER BATTERED OR GRILLED MARKET FISH- £19

Triple cooked chips, crushed peas & tartar sauce

COMFORT CORNER

SAUSAGE, MASH & GRAVY OF THE WEEK- £16.95

BURGER OF THE WEEK- £13.95

Served with Swedish pickled cucumber

HOT DOG OF THE WEEK - £11.25

Served with Swedish pickled cucumber

SEASONAL PIE - £16.95

Served with local vegetables

GARDEN (V)

VEGETARIAN COTTAGE PIE - £16.95

Quorn cottage pie topped with buttery mash and mature cheddar, served with local vegetables

FALAFEL BURGER - £13.95

Guacamole, pepper, onion & cucumber salsa, feta, mixed leaves, toasted brioche bun

CAESAR SALAD - £14.50

Parmesan crisp, sour dough croutons, Caesar dressing, marinated anchovy, cos lettuce
Add grilled halloumi - £5.50, chicken schnitzel - £6.50 or grilled prawns - £7.50

SEASONAL VEGETABLE SALAD - £13.95

Raw & cooked; baby courgette, baby beetroot, pickled baby carrot, red quinoa, cauliflower, butternut, lemon, honey, goats cheese crostin, cold pressed kentish rapeseed oil

SIDES - £4.50 each

Mac & cheese, brioche crumb
Triple cooked sweet potato wedges
Local vegetables
Rocket, blue cheese, walnuts
Triple cooked chips
(upgrade to Parmesan chips for £2)
Green beans with pickled shallots

SAUCES - £1.95 each

Béarnaise
Peppercorn
Malbec jus
Boyd's chunky BBQ sauce