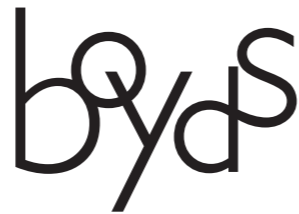




G R I L L &
W I N E B A R

Boys



GRILL & WINE BAR

STARTERS £7.95

COLD

TEXTURES OF TOMATO

Ricotta fritters, black olive salt, ricotta whey, tomato & basil oil

ROASTED BROCCOLI

Pickled walnut ketchup, whipped egg yolk, puffed barley, blue cheese dressing

HOT

CORNFLAKE COATED CHICKEN TENDERS

Dill sour cream, crisp endive, sweetcorn succotash

GRILLED SPRING VEGETABLE & SOFT HERB TART

Soused vegetable salad, mixed seed dukkha

MOUNTAIN MEATBALLS

Sweet pointed pepper, mature cheddar, fried bread

COD CAKE

Black garlic aioli, garden pea salsa, pea shoots, pickled onion puree

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



Chef's recommendations



@BoydsgWB



@boydsgwb



Boyd's Grill & Wine Bar

FROM THE GRILL

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

BRITISH BREEDS

SCOTTISH BLACK GOLD BEEF STEAKS

Thai red curry marinated 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

BOYD'S BBQ - £49.95

Sharing platter with slow cooked East Asian style pork rib and belly, beef short rib smoked 'n' coke'd, cornflake coated chicken tenders, Krakauer sausage, Boyds chunky BBQ sauce, triple cooked chips & side salad

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 BARNESLEY CHOP - £19.95

Marinated in buttermilk & Ras al hanout, with mixed leaf & roasted aubergine, pine nut & tomato ragout

All prices are inclusive of VAT ~ A 12.5% discretionary service charge will be added to your final bill. Our kitchen uses a wide variety of ingredients, please speak to your waiter if you have any allergens or dietary requirements.

PORK

CHERRY ORCHARD FARM, ESSEX, PORK T-BONE - £19.50
Apple, cider & pear compote, puffed crackling

CHICKEN

NORFOLK CORN-FED FREE RANGE CHICKEN BREAST - £19
Marinated in peanut oil & aromatics, topped with parsley and roasted garlic pesto, with red onion, tomato & roasted red pepper salsa

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

Cockles, asparagus, spinach & sea herb fricassee, nori powder

BEER BATTERED FISH- £19

Triple cooked chips, crushed peas & tartar sauce

COMFORT CORNER

SAUSAGE, MASH & GRAVY OF THE WEEK- £16.95

CLASSIC BEEF BURGER- £13.95

Mature cheddar cheese, beef tomato, baby gem lettuce, burger sauce, beer battered onion rings & pickle

CHICKEN BURGER - £13.95

Buttermilk marinated chicken breast, spiced tempura batter, hot sauce, blue cheese & celeriac remoulade, rocket salad & pickle

CLASSIC HOT DOG - £11.25

Beef hot dog, caramelised onions, mustard mayo, tomato ketchup & pickle

SEASONAL PIE OF THE WEEK - £16.95

Served with local vegetables

GARDEN (V)

QUORN COTTAGE PIE - £16.95

Vegetarian quorn 'minced meat' topped with buttery mash & mature cheddar, served with local vegetables

ASIAN STYLE BEAN BURGER - £13.95 (ve)

Asian slaw, battered tofu, baby gem, vegan chilli mayo

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; Courgette, beetroot, pickled 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 home fries

Local brassicas

Beetroot, goats cheese, orange & escarole

Triple cooked chips

(upgrade to Parmesan chips for £2)

Heritage carrots with blood orange butter & coriander

SAUCES - £1.95 each

Béarnaise

Peppercorn

Malbec jus

Boyd's chunky BBQ sauce