



# GRILL & WINE BAR

## Starters

All £7.95

### COLD

**POACHED SALMON**  
Compressed cucumber, saffron potato, boiled Burford brown, soft herbs, avruga caviar

**SCORCHED HERITAGE TOMATOES**  
Buffalo mozzarella, tomato consommé, black olive crumb, basil oil

**SHARING BOARD FOR TWO - £19.95**

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

### HOT

**FRIED PORK RIB MEAT**  
Jalapeño mayo, daikon, pickled carrot, asian pear, green pepper, coriander relish

**CRUMBED TANDOORI MARINATED HALOUMI STICKS**  
Mango compote, red onion salsa, tandoori oil

**CREAM OF POTATO SOUP**  
Purple potato, pickled celery, celery cream, parsley oil, celery & parsley tops, spiced croutons

**BOYDS GRILL PRAWN AND CRAB CAKE**  
Coastal herb tartare sauce, burnt lemon

## Mains

### FROM THE GRILL - BRITISH BREEDS

**SCOTTISH BLACK GOLD BEEF STEAKS**  
Rib-eye 200g - £25.00 | 300g - £37.00  
Fillet 100g - £18.50 | 200g - £33.00

**IRISH MILLERS BEEF STEAK**  
Sirloin 200g - £24.00 | 300g - £34.50

**SCOTTISH ABERDEEN ANGUS BEEF STEAK**  
32 day dry aged rib-eye 400g - £47.00

**CHATEAUBRIAND 500g - £40 per person**  
For two with two sides & two sauces

**BOYDS MIXED GRILL - £49.95**  
Sharing platter with smokey beef rib, BBQ pork-belly ribs, chicken tempura, Krakauer sausage, Boyds chunky BBQ sauce, triple cooked chips & salad

**SAUCES - £1.95 each**  
Béarnaise, Peppercorn, Malbec jus

**STEAK TOPPERS - £4.00 each**  
Caramelised onion & blue cheese  
Chimichurri creamed spinach, mushroom & baby tomato  
Bacon BBQ sauce & mature cheddar  
Lobster, crayfish and samphire rarebit

**KENT LAMB BARNESLEY CHOP - £19.95**  
Marinated in rosemary Greek yoghurt, served with mixed leaf & balsamic, honey roasted baby onions

**CHERRY ORCHARD FARM, ESSEX, PORK T-BONE - £19.50**  
Bay leaf pesto, crushed charred corn

**NORFOLK CORN-FED FREE RANGE CHICKEN BREAST - £19.00**  
Grilled & served with tomato & mushroom 'hunter' ragout

### RIVER & SEA

British fish, 1 or 2 on the sustainability chart.

**GRILLED FILLET OF SEA TROUT - £18.50**  
Chermoula, little plum tomatoes & baby spinach ragout

**BEER BATTERED MARKET FISH - £19.00**  
Triple cooked chips, crushed peas & coastal herb tartare sauce

### GARDEN (V)

**QUORN COTTAGE PIE - £16.95**  
Vegetarian quorn 'minced meat' topped with buttery mash & mature cheddar, served with local vegetables

**MOVING MOUNTAINS VEGAN BURGER - £13.95 (VE)**  
Vegan or dairy cheese, vegan burger sauce, beef tomato, baby gem, battered onion ring, soft beetroot 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**  
Grilled bell peppers, courgettes, pesto marinated aubergine, pickled shallots, wild rice, Brockley soft cheese, rocket, olive vinaigrette dressing

## Comfort Classics

**BOYDS SAUSAGE & MASH - £16.95**  
Cumberland sausage, creamy mash, rich jus

**CLASSIC BEEF BURGER - £13.95**  
Mature cheddar cheese, beef tomato, baby gem lettuce, burger sauce, beer battered onion rings & pickle

**BATTERED CHICKEN BURGER - £13.95**  
Buttermilk marinated chicken breast, hot sauce, blue cheese & celeriac remoulade, rocket salad & red onion

**BAVARIAN SMOKED BEEF HOT DOG - £11.95**  
Beef hot dog, caramelised onions, mustard mayo, tomato ketchup & pickle  
**UPGRADE TO BRITISH WAGYU HOT DOG - £1.50**

**SEASONAL PIE OF THE WEEK - £16.95**  
Served with local vegetables

### SIDES - £4.50 each

- Crushed squash, sage pesto, feta
- Triple cooked sweet potato wedges
- Local vegetables
- Red lettuce, cherry tomatoes, bell pepper, beetroot, vinegar & oil
- Triple cooked chips (upgrade to Parmesan chips for £2)
- Mange tout & green beans with pickled shallots
- Creamed potato, runny egg yolk, pecorino, crispy potato skins

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 dietary requirements.