

The Grill at McQUEEN

Mixed Olives . £4.00

The Dusty Knuckle sourdough bread and butter . £3.00

• STARTERS •

Roasted & raw beets, watercress, sourdough croutons
and whipped rosary goat's cheese (v) . £8.00 / £15.50

Ox cheek and kidney pithivier, celeriac and horseradish purée . £8.50

Classic steak tartar and sourdough toast . £12.50 / £25

BBQ braised pork belly, red slaw, Stilton, candied walnuts . £9.50

Pan fried crab cakes and spice brown crab . £12.50

Crispy lamb sweetbreads, sauce gribiche . £11.50

London cure smoked salmon, dill cream cheese, bread & butter pickles, rye bread . £11.50

• FROM THE GRILL •

Rib eye 350g - 28 days dry aged . £27.50

D-cut Rump 350g - 28 days dry aged . £23.50

Sirloin 400g - 35 days dry aged . £28.50

Fillet 300g - 28 days dry aged . £33.00

Selection of big cut steaks on the board

Choose from the sauces béarnaise, stilton hollandaise, peppercorn, salsa verde or bordelaise . £2.50

• MAINS •

Half roasted free range chicken in confit garlic and wild rocket . £17.50

Grilled lamb chops, crispy sweetbreads, salsa verde . £26.00

Caramelised chicory and Roquefort gratin (v) . £15.50

Market Fish of the Day - Please ask your server

• SIDES •

Steamed or buttered spinach . £4.00

Triple cooked chips . £4.00

Dressed green salad . £3.50

Smoked cheddar macaroni cheese . £5.00

Scallion potatoes . £4.00

Roasted chantenay carrots . £3.50

Field mushrooms . £3.50

Chestnut, bacon sprout tops . £4.00