

SILK & GRAIN

STARTERS

Chicken & Black Pudding Terrine Piccalilli, hazelnuts	8	Tian of Crab Ruby red, radish, frisee, red wine sauce	8.5
Fish & Chips Tartare sauce, potato fondant, peas, mint	8.5	Fried Beef Brisket Fermented cabbage, thyme butter fried toast	8.5
Chickpeas & Roasted Cauliflower Confit tomatoes, smoked paprika	7	Smoked Salmon Mousse Kefir & beet puree, baby beets, horseradish snow	9

STEAKS

All our 35 day aged steaks are supplied by John Gilmour, an independent family run butcher based in Scotland.

SINGLE CUTS

1 side & 1 sauce included

227g Flat Iron	19
250g Rump	24
300g Sirloin	32
300g Ribeye	32
250g Fillet	38

CUTS TO SHARE

2 sides & 2 sauces included

1kg Tomahawk	85
600g Chateaubriand	70
800g Porterhouse	80
<i>Maple Whisky Ketchup / Creamed Horseradish / Truffled Hollandaise / Green Peppercorn / Blue Cheese Extra Sauces 2</i>	

MAINS

Corn Fed Chicken Leek, caramelised onion puree, wild mushrooms	16	Roasted Cod Loin Chorizo & butter beans	18
Smoked Haddock Champ mash, grain mustard sauce, poached egg	18	Duck Two Ways Celeriac fondant, truffled celeriac puree, cherries	20

VEGETARIAN & VEGAN MAINS

Chickpeas & Roasted Cauliflower	14	Seasonal Salad	14	Beetroot & Quinoa	14
--	----	-----------------------	----	------------------------------	----

SIDES

Creamed Spinach	5	Mash Potato	4
Mac n' Cheese	5	Skinny Fries	4
Broccoli & Hazelnuts	4.5	Thick Cut Chips	4
Maple Carrots	4.5	Sweet Potato Fries	4.5
Seasonal Salad	4.5	Beetroot & Quinoa	5

Please let us know of any allergies. A discretionary 12.5% service charge will be applied to all tables.

SILK & GRAIN



WWW.SILKANDGRAIN.CO.UK