



GRILL NIGHT MENU

STARTERS

Bread Basket with oils & balsamic vinegar £3.00

Crispy salt & pepper squid £6.50
with sweet chilli sauce (g)

Scottish smoked salmon £6.50 / £12.00
with rustic bread & caper butter

Roasted acorn squash soup £5.00
with crispy chorizo (vegetarian option available)

Seared scallops £8.50 / £16.00
with creamed peas & crispy pancetta (g)

Crispy devilled whitebait £6.00
with rustic bread & tartare sauce

Carpaccio of wild venison £7.00
with rocket & walnut vinaigrette (g)

Chicken liver parfait £6.00
with Cumberland sauce & rustic bread

Pan-fried wild mushrooms £6.50
with toasted sour dough (v)

PRE- ORDER SPECIALS

If there is a cut of meat you are craving or you are celebrating a special occasion, why not give us 48 hours notice and we can organise a really special evening for you. Below are some ideas....

Whole Suckling Pig with crackling and Braeburn apple sauce
(for between 6-10 people) £30.00 per person

20 oz T-Bone steak with peppercorn sauce £28.00

Cote de Boeuf with café de Paris butter £28.00

Chateaubriand with home-made onion rings and Café de Paris butter
(for between 2-6 people) £30.00 per person

FROM THE GRILL

(All served with field mushroom, grilled tomato, skin on chips & Secretts' leaves)

Surrey Farm 28 day aged beef

10oz Rump £18.00

10oz Sirloin £18.00

10oz Rib eye £18.00

Other Meat

Mixed Grill £20.00 - Beef rump, rump of lamb & pork & leek Sausages

French Trimmed chicken breast £12.50 Minted rump of lamb £15.50

Surf & turf £18.00 - 5oz rump steak with seared Scottish scallops

Seafood

Whole Sea Bass with lemon & basil oil £16.00

Seared Tuna steak in soy & ginger £16.00

Seared Scottish King Scallops with roasted garlic butter

SIDES

Crispy battered onion rings £2.50

Creamed peas £2.00

Parisienne potatoes £2.50 (g)

Bucket of skin-on chips £2.50 (g)

Honey roasted parsnips £2.50 (g)

Secrett's leaf salad £2.50 (g)

(v) vegetarian (g) Gluten Free – more dishes can be made gluten free, just ask.