

THE GRILL

ON NEWGATE ST.

CHESTER

NIBBLES

WARM BAKED LOAF with salted butter	3.00
GARLIC RUB BREAD.....	3.00
MARINATED OLIVES in olive oil.....	3.00

SOUPS

THAI CHICKEN NOODLE SOUP	4.75
ROASTED BUTTERNUT SQUASH (v)	4.25

STARTERS

ROCK OYSTERS from the Sound of Cumbrae on the west coast of Scotland. Served with chopped shallots in sherry vinegar with lemon and tabasco.

.....one	2.00
.....six	9.75
.....twelve	18.00
CHICKEN LIVER PATÉ with Cumberland jelly and toast	5.75
DOUBLE BAKED CHEESE SOUFFLÉ (v)	6.00

SALT AND PEPPER CHICKEN SKEWER with sweet chilli ginger

.....	6.75
CRISPY CALAMARI with lemon mayonnaise	6.00
SCOTTISH MUSSELS in white wine and cream sauce	7.00
GOAT'S CHEESE TARTE TARTIN with beetroot and cipollini onions (v)	7.00
POTTED SHRIMPS with toast.....	8.50
MIXED TOMATOES on toast (v)	7.50
THAI FISH CAKES with sweet chilli	5.75
OVEN BAKED CAMEMBERT with toast and cranberry salsa (v)	7.00
DUCK SPRING ROLLS with a hoi sin dip	7.00
BEEF CARPACCIO with watercress and stilton salad.....	7.75
GARLIC KING PRAWNS in the shell with crusty bread.....	9.00
BLACKHOUSE SHARING PLATE with fish cakes, salt and pepper chicken skewer, calamari and duck spring roll	14.75

SALADS

side / main

STICKY BEEF SALAD	5.75 / 10.75
HOT CHICKEN SALAD.....	5.75 / 10.75
POACHED PEAR, BLUE CHEESE AND WALNUT with a hint of mint (v).....	5.50 / 9.75
BABY SCALLOPS sautéed in garlic with bacon	6.25 / 11.00
ARTISAN MIXED TOMATO SIDE SALAD (v).....	4.50
MIXED HERB AND LEAF SALAD (v).....	3.75

PIES

ROAST CHICKEN AND VEGETABLE PIE with champ potatoes.....	14.50
STEAK AND ALE PIE with champ potatoes.....	15.00
FISH PIE	13.50

FAJITAS

FILLET STEAK	14.00
CHICKEN BREAST	12.75
ROASTED VEGETABLES (v).....	10.75

SEAFOOD

CLASSIC MOULES FRITES with lemon mayonnaise.....	10.50
FISH & CHIPS with pickled onions, crushed minted peas and fresh tartar.....	13.50
SMOKED HADDOCK WELSH RAREBIT with roast vine tomatoes.....	14.75
SEA BASS FILLETS in Thai green curry on vegetable noodles.....	16.50
GRILLED MACKEREL with warm tomatoes, fresh herbs and rape seed oil	13.75
24OZ WHOLE DOVER SOLE with parsley and lemon nut brown butter	40.00
YELLOW FIN TUNA LOIN seared pink with a soy and ginger dipping sauce.....	18.75
GRILLED LOBSTER with home cut chips, thermidor sauce or garlic butter.....	half 25.00 / whole 45.00

STEAK

Our beef is of premium quality and is aged for 28 days to ensure tenderness and flavour.

STEAK FRITES pan-fried sirloin with home cut chips.....	14.25
FLATTENED RUMP with portobello mushrooms and balsamic cipollini onions	13.50
POSH SURF AND TURF with sirloin steak, baby scallops, prawns and crayfish.....	16.75
CHATEAUBRIAND FOR 2 served with home cut chips, french beans and béarnaise sauce	52.00

(Please allow 30 minutes)

CUTS

All served with home cut chips or champ potatoes.

RUMP 310G the leanest cut with a big, bold flavour, at its best medium rare and not recommended beyond medium.....	17.25
RIB EYE 225G / 310G the juiciest cut by far, best grilled fast and furious from medium rare to medium although still shines to well-done	14.25 / 19.00
SIRLOIN 280G aged on the bone, a big beefy flavour with a well-deserved reputation.....	19.75
FILLET 200G the most tender cut. Delicate, sweet and delicious	21.00
T-BONE 450G sirloin and fillet matured on the bone	28.00
WAGYU "KOBE" FILLET the daddy of all steaks. Claimed to be the most tender, succulent and tastiest meat in the world. From the Wagyu breed, it is reared on a beer diet and massaged from birth...lucky cow!!!	55.00
SURF AND TURF your choice of cut and a skewer of garlic king prawns	5.00

SAUCES

Peppercorn	2.00
Diane	2.00
Béarnaise.....	2.00
Sour cream and chives.....	0.50

VEGETABLES AND POTATOES

Petits pois à la Française....	3.00	Savoy cabbage	3.00
French beans and shallots.	3.00	Home cut chips.....	3.00
Steamed broccoli	3.00	Champ potatoes	3.00
Field mushrooms.....	3.00	Baked potato	2.50

BURGERS

Classic award winning burgers served with home-cut chips and tomato relish.

100% PREMIUM BEEF	10.00
CHAR GRILLED CHICKEN FILLET.....	10.00
100% KOBE BURGER	18.50

TOPPINGS

Smoked bacon and mature cheddar	1.50
Mushroom and onion	1.50
Stilton.....	1.50

BEST OF THE REST

STEAK SANDWICH with onions, peppers, red wine jus and home cut chips.....	10.00
LAMB RUMP AND SWEET POTATO FONDANT with rosemary and garlic.....	16.25
BELLY PORK with mixed bean cassoulet and a red wine butter jus	13.75
MAIZE FED CHICKEN BREAST stuffed with goat's cheese spinach and tomato	13.75

A discretionary 10% service charge will be charged to parties of 6 or more. All prices include VAT at the current rate. (v) suitable for vegetarians not suitable for vegans, cheese may not be made with vegetable rennet. Our dishes may contain nuts or nut traces. All weights stated are prior to cooking. Printed on 100% recycled paper.

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PRE-DINNER COCKTAILS

KIR ROYALE	8.50
Champagne with a choice of either...Cassis (classic), Crème de Pêche or Framboise	
APPLE AND CHERRY BELLINI	6.00
Prosecco, Briottet Manzana Verde with cherry purée	
SUBURBAN FLING	5.95
Bombay Sapphire, Cointreau, watermelon juice, guava juice, watermelon syrup and sweetened lemon juice served tall with lemonade.	
FRENCH MARTINI	8.50
Grey Goose, Chambord and pineapple	
TOMMY'S MARGARITA	7.50
Cazadores, Agave syrup and lime juice	

WHITE WINES

175ml 250ml 750ml

JUICY, FRUIT-DRIVEN & RIPE

EL REY VIEJO BLANCO, La Mancha, Spain	3.50	5.00	14.25
ALTO BAJO CHARDONNAY, Central valley, Chile	4.00	5.50	15.75
LIBERTAD CHENIN / CHARDONNAY, Mendoza, Argentina	16.75		
VILLA DEI FIORI FIANO DI SICILIA, Italy.....	18.75		
STELLENRUST CHENIN BLANC, Stellenbosch, South Africa	21.00		
BANFI LE RIME PINOT GRIGIO/CHARDONNAY, Tuscany, Italy	24.50		

HERBACEOUS & AROMATIC

IL BANCHETTO, TREBBIANO-CHARDONNAY, Veneto, Italy	14.75		
LA GASCOGNE BLANC, BLANC VIN DE PAYS Des Gascogne, France.....	17.75		
VALDIVIESO SAUVIGNON BLANC, Lontue, Chile	4.70	6.60	19.75
LA COTE FLAMENC' PICPOUL DE PINET, Els Pyreneus	25.50		
JOHNSON ESTATE, SAUVIGNON BLANC, Marlborough, New Zealand.....	27.00		
WITHER HILLS 'RARANGI VINEYARD' SAUVIGNON BLANC, New Zealand....	33.00		

DRY, DELICATE & SUBTLE

OPERETTO PINOT GRIGIO GARGENEGA, Delle Venezie, Italy	4.75	6.50	20.00
RIOJA BLANCO, CASTILLO DE CLAVIJO BARELL FERMENTED, Viura, Spain.....	22.00		
COTES DU RHONE BLANC HAUT DE BRUN, ALAIN JAUME, Rhone, France	27.00		
CHABLIS JAFFELIN, Burgundy, France.....	35.00		

FULL-BODIED & NUTTY

AGUSTINOS RESERVA CHARDONNAY, Bio Bio Valley, Chile....	5.50	7.75	25.00
JOURNEY'S END, "Haystack" Stellenbosch Chardonnay, South Africa	29.00		
PETALUMA PICCADILLY VALLEY CHARDONNAY, Adelaide Hills, South Australia	42.00		
POUILLY FUISSE BOUCHARD AINE ET FILS MACONNAISE, Burgundy, France	45.00		
MEURSAULT VILLAGES DOMAINE MICHELOT, Burgundy, France.....	56.00		

ROSE WINES

175ml 250ml 750ml

PETIT PAPILLON GRENACHE ROSE VIN DE PAYS D'OC, France	16.75		
PINOT GRIGIO BLUSH, VENETO, Italy.....	4.75	6.75	20.00
DINASTIA VIVANCO RIOJA ROSADO, Rioja, Spain.....	24.00		

RED WINES

175ml 250ml 750ml

FRUITY, SMOOTH & ELEGANT

EL REY VIEJO TINTO, La Mancha, Spain.....	3.50	5.00	14.25
SAINT ETALON MERLOT, Vin De Pays D'oc, France.....	17.75		
VALDIVIESO MERLOT, Lontue, Chile	4.75	6.75	20.00
TARQUINO MALBEC, Mendoza, Argentina	5.25	7.75	22.50
ARTISANS BLEND BY DEAKIN ESTATE CABERNET, Tempranillo, Australia	6.25	8.75	25.50

SILKY, MEDIUM BODIED & JUICY

IL BANCHETTO ROSSO, SANGIOVESE , RUBICONE, Veneto, Italy	14.75		
ALTO BAJO CABERNET SAUVIGNON, Valle Central, Chile.....	4.00	5.50	15.75
TERRAGENS SANGIOVESE DI ROMAGNA, Riserva, Italy.....	21.00		
PINOT NOIR L'HOSPITALET, IGP D'OC, France	23.00		
CHATEAU LA CROIX FERRANDAT, St Emilion, France	33.75		
STONIER PINOT NOIR MORNINGTON, Peninsula, Australia	36.75		

SPICY, PEPPERY & WARMING

BRANCH CREEK SHIRAZ, South Australia, Australia	4.25	6.00	17.75
KLEINE RUST RED, Stellenbosch, South Africa.....	21.00		
ALTAS DE RUESCA GARNACHA, Calatayud, Spain	26.00		
DELICATO OLD VINE ZIN, LODI ZINFANDEL, California	27.00		
RIBERA DEL DUERO, DUMANA 5, BODEGAS TABULA, TINTO, Roble, Spain.....	31.50		
CHATEAUNEUF-DU-PAPE, LES GALETS DU HAUT, LOUIS BERNARD, Rhone, France	50.00		

OAKED, INTENSE & CONCENTRATED

PRIMITIVO VILLA DEI FIORI, Puglia, Italy.....	19.00		
SOLARENA BARREL-AGED TEMPRANILLO, Do Cariñena, Spain	21.00		
ARGENTO RESERVA MALBEC, Mendoza, Argentina	25.00		
CEPPAIANO 'BABY TUSCAN' ALLE VIOLE, Tuscany, Italy	29.00		
CHATEAU DE L'HOSPITALET ROUGE, La Clape, France.....	29.50		
DINASTIA VIVANCO RIOJA CRIANZA, Rioja, Spain	30.50		
RIOJA GRAN RISERVA, CASTILLO DI CLAVIJO, Rioja, Spain.....	47.00		
SYRAH VALPEDUSA CASTILLA, La Mancha, Spain.....	50.00		
ST HALLETT OLD BLOCK SHIRAZ, Barossa Valley, Australia.....	55.00		
AMARONE DELLA VALPOLICELLA CLASSICO AMBROSAN, NICOLIS, Veneto, Italy	75.00		