

THE GRILL ON NEW YORK ST.

MANCHESTER

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	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 TATIN 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
CHICKEN CAESAR 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 with juliene of vegetable	16.50
GRILLED MACKEREL with warm tomatoes, fresh herbs and rape seed oil	13.75
WHOLE DOVER SOLE with parsley and lemon nut brown butter	29.00
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 homecut chips, baked potato 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

TOPPING

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 on a bed of spinach and bacon.....	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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MANCHESTER

PRE-DINNER COCKTAILS

CLASSIC BELLINI.....	6.00
Peach purée and Prosecco Belstar DOC	
COSMOPOLITAN	7.00
Grey Goose, Cointreau, cranberry juice and lime	
MOJITO	7.00
Bacardi Superior, mint, homemade lime juice, sugar syrup, served tall with soda	
LONG ISLAND ICED TEA	6.50
Russian Standard, Bombay Sapphire, Bacardi, Cointreau and sweetened lemon juice topped	
FRUITY RUM PUNCH	8.00
Appleton VX, Goslings Black Seal Rum, Cointreau, grenadine, passion fruit syrup, vanilla syrup, sweetened lemon juice and pineapple juice	

WHITE WINES

175ml 250ml 750ml

JUICY, FRUIT-DRIVEN & RIPE

EL REY VIEJO BLANCO, La Mancha, Spain	3.75	5.00	14.75
ALTO BAJO CHARDONNAY, Central valley, Chile	4.25	5.50	16.00
ACACIA TREE CHENIN / COLOMBARD, South Africa			16.75
VILLA DEI FIORI FIANO DI SICILIA, Italy.....			18.75
PURPLE HERON PAARL CHENIN BLANC, South Africa.....			21.00
BANFI LE RIME PINOT GRIGIO/CHARDONNAY, Tuscany, Italy.....			24.50

HERBACEOUS & AROMATIC

IL BANCHETTO, TREBBIANO-CHARDONNAY, Veneto, Italy			15.00
MASS VALLEI SAUVIGNON BLANC, South Africa.....	4.75	6.75	19.75
LA COTE FLAMENC' PICPOUL DE PINET, Els Pyreneus			25.50
JOHNSON ESTATE, SAUVIGNON BLANC, Marlborough, New Zealand.....	7.00	9.25	27.00
DRY CREEK VINEYARD, WILSON RANCH CHENIN BLANC, United States.....			28.00
WITHER HILLS 'RARANGI VINEYARD' SAUVIGNON BLANC, New Zealand.....			33.00

DRY, DELICATE & SUBTLE

OPERETTO PINOT GRIGIO GARGENEGA, Delle Venezie, Italy.....	5.00	7.00	20.00
RIOJA BLANCO, CASTILLO DE CLAVIJO BARELL FERMENTED, Viura, Spain.....			22.00
SEIVAL ESTATE ALISIOS PINOT GRIGIO RIESLING, Australia.....			23.50
SPEE'WAH CROOKED MICK VIOGNIER, Australia.....			28.00
CHABLIS 1ER CRU Vaillons Domaine Jean Defaix, Burgundy, France			49.00

FULL-BODIED & NUTTY

CHILCAS CHARDONNAY RESERVA MAULE, South America			25.00
JOURNEY 'S END, "Haystack" Stellenbosch Chardonnay, South Africa			29.00
CLAY STATION LODI UNOAKED VIOGNIER, United States.....			32.50
SAINT VERAN BOUCHARD AINE & FILS			37.00
CHASSAGNE MONTRACHET, 1ER CRU LES MACHERELLES DOMAINE ROUX			70.00

ROSE WINES

175ml 250ml 750ml

TERRE FORTE SANGIOVESE ROSATO, Italy.....	4.25	5.75	16.75
DINASTIA VIVANCO RIOJA ROSADO, Rioja, Spain.....			24.00

RED WINES

175ml 250ml 750ml

FRUITY, SMOOTH & ELEGANT

EL REY VIEJO TINTO, La Mancha, Spain.....	3.75	5.00	14.75
BUSH TELEGRAPH SHIRAZ PETIT VERDOT, Australia.....			17.75
POETA MERLOT DELLE VENEZIE, Italy	5.00	7.00	20.00
TARQUINO SHIRAZ MALBEC, Mendoza, Argentina	5.50	7.75	22.50
SPEE'WAH CABERNET SAUVIGNON SHIRAZ, Australia			25.50

SILKY, MEDIUM BODIED & JUICY

IL BANCHETTO ROSSO, SANGIOVESE , RUBICONE, Veneto, Italy			14.75
ALTO BAJO CABERNET SAUVIGNON, Valle Central, Chile	4.25	5.50	15.75
TERRAGENS SANGIOVESE DI ROMAGNA, Riserva, Italy.....			21.00
PINOT NOIR L'HOSPITALET, IGP D'OC, France	5.75	8.25	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
LIBIDO GRANACHA NAVARRA, Spain.....			26.00
DELICATO OLD VINE ZIN, LODI ZINFANDEL, California			27.00
RIBERA DEL DUERO, DAMANA 5, BODEGAS TABULA, TINTO, Roble, Spain.....			31.50
CHATEAUNEUF-DU-PAPE, CHATEAU ST JEAN, Rhone			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
ST HALLET GARDEN OF EDEN SHIRAZ, Eden Valley, Australia.....			29.50
DINASTIA VIVANCO RIOJA CRIANZA, Rioja, Spain			30.50
RIOJA GRAN RESERVA, CASTILLO DI CLAVIJO, Rioja, Spain.....			47.00
CHARLES SMITH BOOM BOOM SYRAH, Columbia Valley, United States.....			50.00
D'ARENBERG THE DEAD ARM SHIRAZ, Australia.....			55.00
AMARONE DELA VALPOLICELLA CLASSICO AMBROSAN, NICOLIS, Veneto, Italy			75.00