

# the GRILL on the ALLEY

## OTHER MENUS AVAILABLE

Luncheon Club  
available Monday to Friday from 12 noon until 6pm  
Brunch Menu  
available Saturday and Sunday from 12 noon until 6pm  
Sunday Roast  
available all day until it's gone!  
Children's Menu  
available every day until 6pm

## Starters and Nibbles

WARM BAKED LOAF with balsamic and olive oil (v)	3.00
GARLIC RUB bread rub the chargrilled bread with raw garlic then drizzle on the virgin oil (v)	3.00
MARINATED OLIVES (v)	3.00
ROASTED ALMONDS with paprika (v)	2.75
IRISH ROCK OYSTERS one 2.00 six 9.50 twelve 17.50 With oysters it is all about the water; from the clean, fertile waters of Carlingford "lough" on the Irish coast. Served with chopped shallots in sherry vinegar with lemon and Tabasco on the side.	
DAILY SOUP with crusty bread (v)	4.00
OLD SCHOOL PRAWN COCKTAIL	7.50
HOT MUSHROOM SALAD with rocket and crisp bacon on a croute vegetarian alternative available (v)	6.00
CHICKEN SKEWERED ON LEMONGRASS with homemade peri peri	7.00
ROPE GROWN BRITISH MUSSELS MARINIERE	7.00
THAI FISH CAKES with sweet chilli sauce	6.00
GOAT'S CHEESE TART with marmalade onion, beetroot and red pepper (v)	6.50
BEER BATTERED PRAWNS with sweet chilli sauce and lime	6.75
SALT & PEPPER CRISPY CALAMARI with lemon mayonnaise	6.00
LAMB KOFTA skewers with mint yoghurt and cucumber rocket salad	6.00
OVEN BAKED CAMEMBERT with toasted croute and cranberry salsa (v)	7.00
BEEF CARPACCIO with Thai asparagus and truffle oil	7.50
DUCK SPRING ROLLS with a hoi sin dip	7.00
SMOKED SCOTTISH SALMON with lemon, capers and bread	7.50
BLACKHOUSE PLATTER with fish cakes, skewered peri peri chicken, lamb kofta and sweet chilli, peri peri and mint yoghurt dips	14.00
MEZZE PLATTER with houmous, salt and pepper broccoli, mushroom and pepper kebab, goat's cheese, potato wedges, toast and salsa, sour cream and béarnaise sauce (v)	13.00

## Salads

	sides / mains
BLUE SWIMMING CRAB, AVOCADO & WALNUT with a lemon dressing	6.50 / 11.25
HOT CHICKEN CAESAR	5.75 / 10.75
WARM GOAT'S CHEESE & ROASTED PINEAPPLE with toasted almonds (v)	5.75 / 9.00
FLAKED HOT SMOKED SALMON FILLET with Thai asparagus, fresh herbs, olive oil and lemon	6.25 / 11.25
ROCKET & PARMESAN with balsamic vinegar and olive oil (v)	4.00
HOUSE SALAD (v)	3.75

## House Specialities

CLASSIC BEEF BURGER, award-winning, 100% premium beef or CHARGRILLED CHICKEN BREAST served with home cut chips and tomato relish	10.00
with smoked bacon and emmental cheese	11.25
with caramelised onion and reduced balsamic	11.25
with peri peri sauce	11.25
100% KOBE BURGER with home cut chips and tomato relish (not recommended well done)	18.00
CHICKEN POT PIE served with mash	12.75
STEAK & ALE PIE served with mash	13.25
BLACK PLATE SPECIAL your server will inform you of the chef's daily specials	
STEAK SANDWICH onions, peppers, red wine jus and home cut chips	10.00
ROASTED CHICKEN BREAST on a bed of spinach with a smoked bacon and cream sauce	13.25
BANGERS & MASH "Riley's" Cumberland sausages served with mashed potatoes and lashings of onion gravy	10.00
FAJITAS – a sizzling bed of sautéed onions and peppers with guacamole, sour cream, spicy tomato salsa and flour tortillas	
Fillet steak	13.75
Chicken breast	12.25
Vegetable (v)	10.00

## Seafood

Our seafood is responsibly sourced from sustainable supplies, we do not purchase from deep sea trawlers and we do not sell endangered stocks.

YELLOW FISH CURRY with garlic rice and sambal	13.25
FISH & CHIPS line caught cod, mushy peas, tartar sauce and lemon	13.25
ROASTED SEA BREAM FILLETS with bok choy, spring onions, ginger and wild mushrooms in a soy broth	15.25
ROPE GROWN BRITISH MUSSELS with home cut chips and aioli	10.25
SASHIMI TUNA LOIN seared pink with a warm vegetable salad	17.00
ORGANIC SHETLAND SALMON with béarnaise sauce	14.25
QUEENIE SCALLOPS pan-fried with garlic butter and parsley tossed in linguini	12.25
SEABASS with petit pois à la Française	16.25
DUBLIN BAY SCAMPI AND CHIPS with fresh tartar sauce, the real thing!!!	17.75
PAN FRIED COD with a parsley and butter sauce on cheese and chive mash	15.25
2½lb GRILLED LOBSTER with home cut chips and your choice of thermador sauce or garlic butter	
whole	45.00
half	25.00

## Steak

BLACKHOUSE cattle are grass fed hormone free beasts sourced from farms who use traditional husbandry methods allowing the animals to mature naturally under stress free conditions. Our beef is aged for 28 days to ensure its tenderness and flavour.

STEAK FRITES – pan-fried sirloin with home cut chips	14.00
FLATTENED RUMP STEAK with wild mushrooms and balsamic cipolini onions	13.25
FLATTENED TERIYAKI STEAK with spring onions and watercress salad	13.25

All steaks below are chargrilled and served with home cut chips, mash or jacket potato.

RUMP 11oz The leanest cut with a big, bold flavour, at its best medium rare and not recommended beyond medium.	17.00
RIBEYE 8oz or 11oz The juiciest cut by far best grilled fast and furious from medium rare to medium although still shines to well-done.	13.75 / 18.00
SIRLOIN 10oz Aged on the bone, a big beefy flavour with a well-deserved reputation.	19.50
FILLET 7oz or 10oz The most tender cut. Delicate, sweet and delicious.	20.00 / 25.50
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

### Sauces

PEPPERCORN	2.00	RED WINE	2.00
BÉARNAISE	2.00	SOUR CREAM & chives	0.50
DIANE	2.00		

OSTRICH with caramelised onion and grilled to your liking. Naturally low in cholesterol it has the characteristics of beef fillet with a full flavour	19.50
GRILLED LAMB CUTLETS with dauphinoise and a red wine jus	16.25

## For Two

please allow 25 minutes

CHATEAUBRIAND Roasted fillet steak served with home cut chips, French beans and béarnaise sauce	43.00
LOBSTER & FILLET Whole lobster and a sliced fillet served with home cut chips, French beans and béarnaise sauce	59.50

## Vegetables and Potatoes

HOME MADE CRISPY COLESLAW	2.00	HOME CUT CHIPS	3.00
FRENCH BEANS and shallots	3.00	MINTED NEW POTATOES	3.00
STEAMED BROCCOLI	3.00	CREAM & BUTTER MASH	2.75
BOK CHOI with sesame oil and soy	2.75	CHEESE & CHIVE MASH	2.75
SWEETCORN & PEAS	3.00	BAKED POTATO with butter	2.25
MUSHY PEAS	2.00	DAUPHINOISE POTATOES	2.75
		BOILED RICE with wild garlic	2.25



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.

Book online at [www.thegrillonthealley.co.uk](http://www.thegrillonthealley.co.uk)

For a full list of champagnes and additional selection of wines sold by the glass please refer to the GUEST wine list.

## White Wines

gls 175ml    gls 250ml    btl 750ml

### HERBACEOUS & AROMATIC

IL BANCHETTO, TREBBIANO-CHARDONNAY, VENETO, ITALY 2008 <i>Lively and fresh – the soft lemony fruit and gentle nuttiness makes this very Italian.</i>	£14.50		
LA GASCONNE BLANC, BLANC VIN DE PAYS DES GASCOIGNE, FRANCE 2008 <i>Distinctive tangy, fruity style with Colombard to the fore – smashing alternative to French Sauvignon Blanc – has drink with shellfish all over it.</i>	£17.25		
VALDIVIESO SAUVIGNON BLANC, LONTUE, CHILE 2009 <i>Top-notch juice creating a laughably good Chilean Sauvignon Blanc – All pleasure...</i>	£4.60	£6.50	£19.50
WITHER HILLS SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 2009 <i>Classic NZ SB, bright grassy gooseberry notes but with richer peach and pear fruit behind, not too aggressive and thus eminently drinkable.</i>	£26.50		
FRIENDLY GRÜNER-VELTLINER LAURENZ V, AUSTRIA 2008 <i>Everyone who's tasted this charmer has signed up for the fan club on the spot, the Friendly GV delivers a bewildering array of delicious flavours; peach, apple, pepper, you name it, this wine's got it.</i>	£29.50		

### DRY, DELICATE & SUBTLE

OPERETTO PINOT GRIGIO GARGENEGA DELLE VENEZIE, VENETO, ITALY 2008 <i>Honeydew and water melon with a little minerality. Fantastic quality and value.</i>	£4.60	£6.50	£19.50
VIVANCO RIOJA BLANCO, VIURA / MALVASIA, RIOJA, SPAIN 2008 <i>Fresh and refreshing – very stylish modern un-oaked white Rioja from a really cracking outfit who strangely have their own museum of wine culture and less strangely a Michelin Starred restaurant.</i>	£22.00		
COTES DU RHONE BLANC HAUT DE BRUN, ALAIN JAUME RHONE, FRANCE 2008 <i>Rip snorting white from a father and son combo, clean and crisp with both pepper spices, (black and white (!)) and, soft white, peachy fruits – 'chapeau'!</i>	£26.50		
CHABLIS BOUCHARD AINE & FILS BURGUNDY, FRANCE 2008 <i>A Chablis that wraps its classic elegance and style in a velveteen cloak of modern ripe, plush fruit.</i>	£35.00		

### FULLER-BODIED, NUTTY, OAKED

ARGENTO RESERVA CHARDONNAY, MENDOZA, ARGENTINA 2008 <i>Elegant with impeccable manners although slightly fresh with lively peach, nectarine and lime flavours enriched with a dash of vanilla and a hint of creamed coconut on the finish.</i>	£5.45	£7.70	£23.00
JOURNEYS END "HAYSTACK" STELLENBOSCH CHARDONNAY SOUTH AFRICA 2009 <i>Ripe and juicy but with a crisp mineral edge and a touch of toast from Burgundian oak, everything in perfect balance and worryingly perfect.</i>	£29.00		
PETALUMA PICCADILLY VALLEY CHARDONNAY, ADELAIDE HILLS SOUTH AUSTRALIA 2006 <i>Luscious, big and round with ripe apple, grapefruit and peach flavours followed by a nutty, oaky finish, all hand-harvested and lovingly crafted.</i>	£42.00		
POUILLY FUSSE BOUCHARD AIME ET FILS MACONNAISE BURGUNDY FRANCE 2007 <i>A rich, unctuous white Burgundy with toasted nuts, cream and peach aromas carrying through to the palate. Lovely weight of fruit with a nutty, spicy oak base. Mouth-filling but elegant.</i>	£44.00		
MEURSAULT VILLAGES DOMAINE MICHELOT, FRANCE 2006 <i>Oomph and attitude from this big nutty, buttery Meursault – gorgeous but a definite mouthful!</i>	£55.00		

### JUICY, FRUIT-DRIVEN & RIPE

EL REY VIEJO BLANCO LA MANCHA, SPAIN <i>Impeccably clean with some weight from the Airen and Macabeo and real grapey burst from the Moscatel make this refreshing white wine dangerously gluggable.</i>	£3.45	£4.95	£13.75
CASA DE PIEDRA CHARDONNAY, CENTRAL VALLEY, CHILE 2008 <i>Big on friendly fruit flavours with a smooth, easy drinking style.</i>	£3.75	£5.35	£15.50
LIBERTAD CHENIN / CHARDONNAY MENDOZA ARGENTINA 2008 <i>Smashing little drinker from Mendoza in Argentina exhibiting good depth of fruit flavour and freshness.</i>	£16.50		
PIROPO PINOT BLANC, MENDOZA, ARGENTINA 2009 <i>Piropo is an off-hand flirtatious remark in Argentina and the wine is equally fun and light-hearted with lots of juicy fruit flavours making it easy to fall in love with.</i>	£19.00		
SAAM MOUNTAIN VINEYARDS CHENIN BLANC, PAARL, SOUTH AFRICA 2009 <i>The must-try Chenin Blanc of the moment, great structure and flavour – unbeatable at this level.</i>	£21.00		
LOREDONA MONTEREY COUNTY PINOT GRIGIO, CALIFORNIA 2007 <i>A rich tropical fruit and citrus PG with a touch of mineral and ginger spice flowing into a long lingering finish.</i>	£24.00		

## Rosé

gls 175ml    gls 250ml    btl 750ml

PETIT PAPILLON GRENACHE ROSE VIN DE PAYS D'OC, FRANCE 2008 <i>Great fun; fresh, aromatic, light and refreshing, a sunny-afternoon on the veranda with a glass of pink kind of wine.</i>	£16.50		
PINOT GRIGIO BLUSH, VENETO, ITALY 2008 <i>Pinot Grigio rose and why? Because it's soft, fruity and very refreshing – swallow copiously with every meal!</i>	£4.70	£6.55	£19.50
LOREDONA SYRAH ROSE, MANTERA CALIFORNIA 2008 <i>Crunchy flavours of fresh raspberries, cranberries and pomegranate. Bright and lively acidity with a lingering cherry and strawberry finish.</i>	£23.50		

## Red Wines

gls 175ml    gls 250ml    btl 750ml

### FRUITY, SMOOTH & ELEGANT

EL REY VIEJO TINTO, LA MANCHA, SPAIN 2008 <i>Made in the warm climate of the La Mancha region to the south of Madrid and full of bright summery fruits.</i>	£3.45	£4.95	£13.75
SAINT ETALON MERLOT, VIN DE PAYS D'OC, FRANCE 2008 <i>There's a hint of peppery spice in this adorable wine from the warm winemaking hinterland of France's southern coast.</i>			£18.00
VALDIVIESO MERLOT LONTUE CHILE 2008 <i>Ultra smooth, juicy Merlot with jammy plum, blackberry and damson fruit served up with lashings of mocha coffee and chocolate – an awful lot of pleasure per pound.</i>	£4.60	£6.50	£19.50
TERRAGENS SANGIOVESE DI ROMAGNA SUPERIORE ITALY 2007 <i>Made in the hills south of Imola in Romagna on the eastern side of Bologna – spaghetti country, It's rich, bursting with violet-flower and red fruit and pinned with a hint of oak-vanilla, an enchantingly Italian – juicy-fruit wine.</i>			£20.00
PREECE CABERNET SAUVIGNON, VICTORIA AUSTRALIA 2006 <i>Full-bodied mulberry and blackberry fruit, deep chocolaty vanilla oak and smooth, juicy tannins all lifted by some tell-tale Aussie eucalyptus character.</i>	£6.15	£9.70	£25.00

### JUICY, MEDIUM-BODIED, FRUITY

IL BANCHETTO ROSSO, SANGIOVESE RUBICONE, VENETO, ITALY 2008 <i>Typically pleasing bright red-fruit wine, eminently drinkable at all times and with all things.</i>			£14.25
CASA DE PIEDRA CABERNET SAUVIGNON CHILE 2007 <i>Soft and smooth with bags of black fruit, this is a wine for pouring and quaffing and ordering another bottle.</i>	£3.95	£5.45	£15.50
LES NUAGES PINOT NOIR LOIRE VALLEY FRANCE 2007 <i>Light but intense red with great recurrant and spice pinot character on the nose and on the fresh finish.</i>			£22.50
PUNTO NINO CARMÈNERE, DOM LAROCHE, MAIPO VALLEY, CHILE 2007 <i>Lovely rich black fruits, cocoa and tobacco, ripe and juicy with enchanting sweet tannins.</i>			£26.50
CHATEAU D'ARCHAMBEAU, GRAVES, BORDEAUX, FRANCE 2004 <i>Full-bodied, round and smooth, it has cassis and green pepper notes with richer, black fruits underneath. A delicious, classically styled Graves.</i>			£33.00
STONIER PINOT NOIR MORNINGTON PENINSULA AUSTRALIA 2008 <i>With a touch of that farmyardy Burgundian nose most of us know and love this is rich with plum and cherry fruit and earthy, savoury spice and ripe tannins too; weight, structure and fruit in perfect harmony</i>			£36.00

### SPICY, PEPPERY & WARMING

BRANCH CREEK SHIRAZ, SOUTH AUSTRALIA 2009 <i>Rich and fruity with plums and red berries, a nice-juicy-in-the-mouth bag of loveliness – very friendly and approachable.</i>	£4.10	£5.90	£17.50
THOMAS MITCHELL CABERNET SAUVIGNON SHIRAZ, SOUTH EASTERN AUSTRALIA 2008 <i>A Blackhouse favourite, this delicious, supple red with aromas that invites you to relax into the bosom of its lingering loveliness.</i>			£20.50
ALTAS DE RUESCA GARNACHA CALATAYUD SPAIN 2008 <i>Er wow... Awesome wine, this is the essence of high altitude Grenache, sucking in the pure mountain sunlight to produce intense fruit for this stunning wine.</i>			£25.00
DELICATO OLD VINE ZIN, LODI ZINFANDEL CALIFORNIA 2006 <i>Aromas of boysenberry, blueberry, and cedar spice on the nose. The palate has juicy blackberry, dried currant, allspice and bright cherry fruit all reigned in by ripe, sweet tannins</i>			£26.00
RIBERA DEL DUERO, DUMANA 5, BODEGAS TABULA, TINTO ROBLE, SPAIN 2007 <i>Deep cherry-red with a nose crammed with fresh red fruits and barrel-aged spice. On the palate there is a wealth of fresh, lively berry fruit flavours leading to a soft, sumptuous and stylish finish.</i>			£29.00
CHATEAUNEUF-DU-PAPE, LES GALETS DU HAUT, LOUIS BERNARD, RHONE FRANCE 2007 <i>A stolid, benchmark Southern Rhone classic displaying all the spicy, hearty, intense touches of thirteen different grape varieties.</i>			£50.00

### OAKED, INTENSE & CONCENTRATED

TARQUINO MALBEC, ARGENTO MENDOZA, ARGENTINA 2009 <i>The ultimate steak or burger red – soft juicy blackberry, blackcurrant and chocolate with sweet spice combined with gentle oak-aging deeeeeee-licious!</i>	£4.60	£6.50	£18.50
SOLARENA BARREL-AGED TEMPRANILLO DO CARIÑENA SPAIN <i>Solarena is raspberry-ripe and spicy with enticing brambly fruit in the mouth leading to ice rounded, velvety, vanilla flavours; subtle oak adding an extra richness.</i>			£20.00
CEPPAIANO 'BABY TUSCAN' ALLE VIOLE, TUSCANY, ITALY 2005 <i>This is simply thinking person's Chianti, top quality, with great colour, structure and intensity minus the silly price.</i>			£28.50
DINASTIA VIVANCO RIOJA CRIANZA, RIOJA SPAIN 2005 <i>Probably the best Rioja Crianza (one that's lightly aged in oak barrels) on the market. Soft, smooth and long.</i>			£30.00
CANTENA MALBEC, BODEGA CANTENA ZAPATA, MENDOZA, ARGENTINA 2007 <i>Flighty San Francisco lady and her plastic surgeon dad making killer wine – Argentine reds DO NOT get any better than this.</i>			£39.00
RIOJA GRAN RISERVA, CASTILLO DI CLAVIJO, RIOJA, SPAIN 2001 <i>It's a monster of flavour slightly more juicy modern style with more fruit than hard-edged wood – perfectly balanced classic.</i>			£46.00
PETALUMA SHIRAZ, AUSTRALIA 2006 <i>One of Australia's most important producers, famous for seeking out the finest terroirs rather than taking a one-site-fits-all approach. This Shiraz has everything. Depth, power, and huge flavour, all put together with skill and balance.</i>			£50.00
ST HALLETT BAROSSA VALLEY OLD BLOCK SHIRAZ, AUSTRALIA <i>Eye-poppingly powerful and pungent: coffee, dark and milk chocolate entwined but with poise and elegance and delicious seamless tannins. An acknowledged icon of the Barossa, widely recognised as world class it's derived purely from low cropping old vines of 60 to over 100 years of age, Old Block Shiraz is by its very nature exclusive.</i>			£60.00
AMARONE DELLA VALPOLICELLA CLASSICO AMBROSAN, NICOLIS, VENETO, ITALY 2004 <i>Silky smooth but loaded with fruit and spice: vanilla and liquorice. Rich and jammy with pronounced berry and plum flavours, huge; once sipped never forgotten.</i>			£75.00

Wines and vintages are subject to availability, wherever possible we will recommend alternatives.

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