

We handle all 14 allergens in our kitchens and bars. Please advise us of any intolerances and/or allergies before ordering.

grain & grill

RESTAURANT

Two Courses

£22

Three Courses

£26

Seasonal Menu

Soup of the Day (VG) (GF*)

Bread Roll & Butter
Contains Allergens: 6 (wheat), 7

Whipped Feta

Beetroot & Pickled Walnuts
Contains Allergens: 5 (walnuts), 6 (barley), 7, 9

Salt & Chilli Squid

Lime & Sriracha Dressing
Contains Allergens: 2, 6 (wheat), 8.

Green Thai Curry Mussel

Served with Fries, Coconut & Coriander
Contains Allergens: 2,5 (coconut), 7

Mushroom & Tarragon Ragù

Served with Tagliatelle & Parmesan
Contains Allergens: 6 (wheat),7,9,12

Beef Daube Goulash

with Celeriac Mash
Contains Allergens: 3 (anchovies), 7,8,9,12,13

Steak Frites

Roasted Tomato & Peppercorn Sauce
Contains Allergens: 7,9,12

(£5 supplement)

Vanilla Panna Cotta

Raspberry Compote
Contains Allergens: 6 (wheat), 7

Strawberry & Lime Eton Mess

Mango Coulis
Contains Allergens: 6 (wheat), 7,11

Callebaut Chocolate Delice

Passion Fruit Coulis
Contains Allergens: 6 (wheat),7,11

Ordering three courses? Add a bottle of house wine for only £15

ALLERGEN INDEX

1. Crustaceans 2. Molluscs 3. Fish 4. Peanuts 5. Nuts 6. Cereals containing gluten 7. Milk/milk products 8. Soya 9. Sulphur dioxide 10. Sesame seeds 11. Eggs 12. Celery & celeriac 13. Mustard 14. Lupins

VG: Suitable for Vegetarians | V: Suitable for Vegans |

GF: Suitable for people on a Gluten Free Diet

GF*: Can be adapted for people on a Gluten Free Diet

SIDES

House Salad £4.50 (9)

Mash Potato £4.50 (7)

Wilted Greens £4.50 (7)

Chunky Chips £4.50 (9)

Onion Rings £4.50 (6 (wheat),7)

Red Wine & Shallot Sauce £2.50 (7,9)