

# 3<sup>RD</sup> AVENUE

## THE GRILL ROOM

### STARTERS

**Tempura Prawns - 8**

Sweet Chilli Sauce

**Miso Pork Belly - 6**

Burnt Apple Sauce

**Chicken Karaage - 7**

Sriracha, Coconut

**Crispy Squid - 6.50**

Aioli

**Cured Salmon- 7.5**

Brown Bread, Lemon, Mixed Leaf Salad

**Grilled Asparagus (v) - 7.45**

Truffle, Crispy Goats Cheese Croquette

**Tuna Tataki - 6**

Toasted Sesame Oil, Watermelon, Ponzu

**Steak Tartare - 8**

Cornichon, Capers, Shallots

**Half Dozen Oysters - 12**

Shallots, Chive Oil, Lemon, Tabasco

### SHARING PLATTERS

(FOR TWO PEOPLE)

**Tempura Seasonal Vegetables (v) 14**

Ginger, Ponzu

**Tempura Seafood Platter - 16**

Prawns, Crispy Squid, Salmon, Sweet & Sour, Aioli

**Seafood Platter - 22**

Prawns, Salmon, Mussels, Smoked Salmon, Tartare Sauce, Aioli, Chargrilled Bread

**Charcuterie - 16**

Sussex Cured Meats Sourced From Beal's Farm  
Coppa, Lomo, Spiced Chorizo, Fennel Salami,  
Toasted Sourdough

**Cheese Platter - 16**

Locally Sourced British & French Cheese.  
Chutney, Grapes, Water Biscuits

### MEAT

**Slow Cooked Pork Belly - 13.50**

Tender Broccoli, Potato Gratin,  
Burnt Apple

**Korean Chicken Breast - 14.95**

BBQ Courgette, Almond, Hand Cut Chips,  
Mixed Leaf Salad

**Smoked Lamb Rack - 19**

Wasabi Yogurt, Toasted Sesame,  
Aubergine, Mint Oil

### FISH

**Seared Salmon Fillet - 13.95**

Red Wine Sauce, Spring Onion,  
Tender Stem, Pork Lardons,  
Buttered New Potatoes

**Roast Cod - 17.50**

Chive New Potatoes, Chorizo,  
Mussels, Lemon Butter

**Grilled Sea Bass - 22.50**

Gamba Prawns, Cherry Tomatoes,  
Mussels, Lemon Butter

### VEGETARIAN

**Jerusalem Artichoke Gnocchi (v) - 14**

Hazelnuts, Truffle, Shiitake Mushrooms,  
Roasted Garlic, Brown Butter

**Grilled Aubergine (v) 10**

Salted Mixed Peppers, Pesto Sauce

**Teriyaki Sweet Potato (v) - 13**

Chive Emulsion, Caramelised Onions, Pine Nuts,  
Pickled Mustard Seeds, Charred Tenderstem Broccoli

## GRILLS

We cook all our steaks over our Mibrasa grill, renowned as one of the best grills in the world, cooking at high temperature using real charcoal & oak logs, creating a fantastic taste and wonderful structure to our steaks.

### BURGERS

**Classic Burger**

Dry Aged Beef, Pickles, Aioli,  
Hand Cut Chips

12.50

**Brisket Burger**

Brisket, Mustard Grain

13.50

Add Monterey Jack - 1.50

Add Goats Cheese - 2.00

Add Smoked Bacon - 1.50

### STEAKS

**Sirloin 225g**

22

**Ribeye 225g**

23

**Fillet 200g**

28

**Porterhouse**

8/100g

**Chateaubriand**

13/100g

**SAUCES****Bearnaise**

2

**Peppercorn**

2

**Red Wine Sauce**

2

### SIDES

**Hand Cut Chips**

3

**Mixed Leaf Salad**

3

**Tender Stem Broccoli**

4

Wasabi Yoghurt, Grilled Almonds

**Creamed Potato**

4

**Creamed Spinach**

4

**Steamed Rice**

3

**Gamba Prawns**

6

Chilli, Garlic, Parsley

### DESSERTS

**Yuzu & Lemongrass Crème - 7.50**

Mango Sorbet, Coconut Crisp

**Peanut Butter Mousse (v) - 6.50**

Raspberry Gel, Salted Caramel,  
Banana Sorbet

**Ice Creams & Sorbets - 6**

Ask for available selection.

**Sticky Toffee Pudding - 7**

Stem Ginger, Sour Cream Ice Cream

**Dark Chocolate Brownie - 8**

White Chocolate Parfait, Milk Chocolate Delice

**British & French Cheeses - 9**

Chutney, Grapes, Water Biscuits

An optional 12.5% service charge will be added to the bill.  
Please make a member of our team aware of any allergies.

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