

# THE GRILL ROOM

MORNING & NOON

## SNACKS

<b>Marinated Olives</b>	<b>3.50</b>
Lemon, Garlic and Rosemary	
<b>Spicy Roasted Almonds</b>	<b>3.50</b>
Paprika and Cayenne Pepper	
<b>Home Baked Sourdough</b>	<b>3</b>
Salted Butter	

## FIZZ

125ml | bottle

<b>Prosecco Extra Dry, Fiol</b>	6.80		33
Veneto, Italy			
<b>Rosé 'Brut de Noir' Cleto Chiarli</b>	7		34
Emilia Romagna, Italy			
<b>Classic Cuvée, Court Garden</b>	9.80		47
Sussex, England			
<b>Perrier Jouët NV Grand Brut</b>	13		65
Champagne, France			

## EASY DRINKS

<b>Strawberry &amp; Lime Collins</b>	8
Bombay Sapphire Gin, Strawberries, Lime Juice, Soda	
<b>Raspberry Fizz</b>	8.25
Eristoff Vodka, Chambord, Raspberries, Lemon Juice, soda	
<b>Rhubarb Spritz</b>	8.50
Chase Rhubarb Vodka, Aperol, Lemon Juice, Elderflower Cordial, Prosecco Top	
<b>Bloody Mary</b>	9
Eristoff Vodka, Tomato Juice, Worcestershire Sauce, Tabasco (Made to order)	

## COFFEE & TEAS

<b>Espresso</b>	2 / 2.50
<b>Americano</b>	2.50
<b>Flat White</b>	2.75
<b>Latte</b>	2.80
<b>Cappuccino</b>	2.80
<b>Macchiato</b>	2.50
<b>Mocha</b>	2.95
<b>Hot Chocolate</b>	2.95
<b>English Breakfast</b>	2.75
<b>Chai</b>	3
<b>Earl Grey</b>	2.75
<b>Roobois</b>	2.75
<b>Moroccan Mint (Green)</b>	2.75
<b>Lemongrass &amp; Ginger</b>	2.85

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

## BRUNCH

SERVED TILL 12:30PM

<b>English Breakfast - 8.95</b>	<b>Eggs Florentine (v) - 7.50</b>	<b>Steak, Eggs and Chorizo - 12.50</b>
Sausages, Smoked Bacon, Beans, Fried Eggs, Mushrooms, Toasted Sourdough, Black Pudding, Tomato	Spinach, English Muffin, Hollandaise, Dried Tomato, Rocket	Minute Steak, Fried Eggs, Roast Tomatoes
<b>Avocado and Feta (v) - 7.95</b>	<b>Eggs Benedict - 7.50</b>	<b>Eggs Royale - 9</b>
Cherry Tomato, Basil, Sourdough Bread	Gammon, English Muffin, Hollandaise	Smoked Salmon, English Muffin, Hollandaise
<b>Poached Eggs &amp; Asparagus - 8.95</b>	<b>Poached Eggs, Avocado &amp; Chorizo - 8.50</b>	<b>Smoked Mackerel - 9.50</b>
Hollandaise, Chorizo	Sourdough Toast	Shiitake Buttered Mushrooms, Sourdough Toast

## STARTERS

<b>Miso Pork Belly - 6</b>
Burnt Apple Sauce
<b>Chicken Karaage - 7</b>
Sriracha, Coconut
<b>Crispy Squid - 6.50</b>
Aioli
<b>Cured Salmon - 7.5</b>
Brown Bread, Lemon, Mixed Leaf Salad
<b>Tempura Prawns - 8</b>
Sweet Chilli Sauce
<b>Steak Tartare - 8</b>
Cornichon, Caper, Shallots
<b>Grilled Asparagus (v) - 7.45</b>
Tomato, Crispy Goats Cheese Croquette

## SALADS

AVAILABLE TILL 6PM

<b>Caesar Salad (v) - 5.50</b>
Croutons, Parmesan, Anchovy, Cos Lettuce
Add Chargrilled Chicken - 6.50 Supp
<b>Spicy Chicken Salad - 11.95</b>
Chicken, Avocado, Crispy Capers, Roasted Red Pepper, Goats Cheese, Chorizo
<b>Steak Salad - 8 / 12.50</b>
Flank Steak, Soy, Spring Onion, Mixed Leaf, Sesame, Pickled Cabbage

## PLATTERS

(Sharing for two)

<b>Tempura Seasonal Vegetables (v) - 14</b>
Ponzu, Sesame
<b>Tempura Seafood Platter - 16</b>
Prawns, Crispy Squid, Salmon, Sweet & Sour, Aioli
<b>Charcuterie - 16</b>
Sussex Cured Meats Sourced From Beal's Farm. Coppa, Lomo, Spiced Chorizo, Fennel Salami, Toasted Sourdough.
<b>Cheese Platter - 16</b>
Locally Sourced British & French Cheese. Chutney, Grapes, Water Biscuits

## MEAT

<b>Chicken Breast - 12.95</b>
Lemon & Thyme Marinade, Hand Cut Chips, Slow Roast Tomato, Mixed Leaf Salad
<b>Slow Cooked Pork Belly - 13.50</b>
Tender Broccoli, Potato Gratin, Burnt Apple
<b>Korean Chicken Breast - 14.95</b>
BBQ Courgette, Almond, Hand Cut Chips, Mixed Leaf Salad

## FISH

<b>Beer Battered Cod &amp; Chips - 12.95</b>
Minted Crushed Peas, Lemon, Tartare Sauce
<b>Seared Salmon Fillet - 13.95</b>
Red Wine Sauce, Spring Onion, Tender Stem, Lardons, Buttered New Potatoes,
<b>Roast Cod - 17.50</b>
Chive New Potatoes, Chorizo, Mussels, Lemon Butter

## VEGETARIAN

<b>Teriyaki Sweet Potato (v/ve) - 13</b>
Chive Emulsion, Caramelised Onions, Pine Nuts, Pickled Mustard Seeds, Charred Tenderstem Broccoli
<b>Artichoke Gnocchi (v) - 14</b>
Hazelnuts, Truffle, Shiitake Mushrooms, Roasted Garlic, Brown Butter
<b>Grilled Aubergine (v/ve) 10</b>
Salted Mixed Peppers, Pesto Sauce

## GRILLS

### STEAKS

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.

<b>Minute Steak</b>	<b>12</b>
<b>Sirloin 225g</b>	<b>22</b>
<b>Ribeye 225g</b>	<b>23</b>
<b>Fillet 200g</b>	<b>28</b>

All of our steaks are served with hand cut chips & a slow roast tomato.

### BURGERS

<b>Chicken Burger - 11.95</b>
Spiced Yoghurt, Tomato Chutney, Hand Cut Chips
<b>Classic Burger - 12.50</b>
Dry Aged Beef, Pickles, Aioli, Hand Cut Chips
<b>Brisket Burger - 13.50</b>
Brisket, Mustard Grain, Hand Cut Chips

### BURGER ADD ONS

Monterey Jack - 1.50
Goats Cheese - 2.00
Smoked Bacon - 1.50

### SAUCES

<b>Bearnaise</b>	<b>2</b>
<b>Peppercorn</b>	<b>2</b>
<b>Red Wine Sauce</b>	<b>2</b>

### SIDES

<b>Hand Cut Chips</b>	<b>3</b>
<b>Mixed Leaf Salad</b>	<b>3</b>
<b>Tender Stem Broccoli</b>	<b>4</b>
Wasabi Yoghurt, Grilled Almonds	
<b>Creamed Potato</b>	<b>4</b>
<b>Chive New Potatoes</b>	<b>4</b>
<b>Creamed Spinach</b>	<b>4</b>
<b>Steamed Rice</b>	<b>3</b>
<b>Gamba Prawns</b>	<b>6</b>
Chilli, Garlic, Parsley	

## SANDWICHES

ALL WITH FRIES

<b>Grilled Goats Cheese Sandwich - 8</b>
Spinach, Pickled Red Onion
<b>Chicken Sandwich - 11.95</b>
Sourdough Bread, Chicken, Cos Lettuce, Tomato Relish, Pickled Onion, Aioli
<b>Steak Sandwich - 12.95</b>
Open baguette, Red Cabbage, Aioli, Mixed Salad

## SUSHI

<b>Tuna Sashimi - 5</b>
Green Chilli Emulsion, Yuzu, Soy
<b>Tuna Tataki - 6</b>
Toasted Sesame Oil, Soy Watermelon, Ponzu
<b>Salmon Sashimi - 4</b>
Onion Ash, Chive Oil,
<b>Tuna &amp; Cucumber Uramaki - 6</b>
Mango and Chilli Salsa
<b>Avocado &amp; Cucumber Maki (v) - 7</b>
Dill Mayo, Tempura Scraps
<b>Salmon &amp; Avocado Uramaki - 6</b>
Miso Mayo, Fried Onions

## DESSERTS

<b>Yuzu &amp; Lemongrass Crème - 7.50</b>
Mango Sorbet, Coconut Crisp
<b>Sticky Toffee Pudding - 7</b>
Stem Ginger, Sour Cream Ice Cream
<b>Peanut Butter Mousse (v) - 6.50</b>
Raspberry Gel, Salted Caramel, Banana Sorbet
<b>Dark Chocolate Brownie - 8</b>
White Chocolate Parfait, Milk Chocolate Delice
<b>Ice Creams &amp; Sorbets - 6</b>
Ask for available selection.
<b>British &amp; French Cheeses - 9</b>
Chutney, Grapes, Water Biscuits

3<sup>RD</sup> AVENUE

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