

grain & grill

MENU _____

BAR BITES

Cream Cheese and Ricotta Stuffed Piquante Peppers v 6.00

Stuffed with cream cheese and ricotta.

Allergens: 7 milk

Marinated Cypressa Mixed Olives vG 5.00

SANDWICHES

Sourdough Ham and Smoked Cheese Toastie 8.95

Allergens: 5 almond, Brazil nut, cashew, hazelnut, macadamia nut, pecan, pistachio, walnut, 6 barley, oats, rye, wheat, 7 milk, 9 sulphur dioxide, 10 sesame

Try adding: Soup +4.00

Try adding: Sea Salt Fries +4.00

Crushed Falafel Curried Mayo Wrap v 8.95

Allergens: 4 peanut, 5 almond, Brazil nut, cashew, hazelnut, macadamia nut, pecan, pistachio, walnut, 6 wheat, 8 soya, 11 egg

SMALL PLATES

3 small plates for 24.00

Goat Cheese Crostini 9.00

Toasted hazelnut and rocket salad fig, pear and white balsamic dressing

Allergens: 4 peanut, 5 almond, Brazil nut, cashew, hazelnut, macadamia nut, pecan, pistachio, walnut, 6 barley, oats, rye, wheat, 7 milk, 10 sesame

Pea and Ricotta Arancini v 9.00

Sundried tomato tapenade, garlic aioli

Allergens: 4 peanut, 5 almond, Brazil nut, cashew, hazelnut, macadamia nut, pecan, pistachio, walnut, 6 wheat, 7 milk, 10 sesame, 11 egg, 12 celery, 13 mustard

Fresh Artisan Soup v 6.00

Warm sourdough loaf

Allergens: 5 almond, Brazil nut, cashew, hazelnut, macadamia nut, pecan, pistachio, walnut, 6 barley, oats, rye, wheat, 7 milk, 9 sulphur dioxide, 12 celery

Spicy Louisiana BBQ Fried Chicken Wings 9.00

Blue Cheese and Sour Cream Dip

Allergens: 6 wheat, 7 milk, 8 soya, 11 egg, 12 celery, 13 mustard

Loaded Chorizo and Mozzarella Fries Ranch Dressing 7.50

Allergens: 7 milk, 8 soya, 9 sulphur dioxide, 13 mustard

Crunchy Shrimp Tacos 9.00

Soft tacos, bubble-coated shrimp, red cabbage slaw, chipotle sauce, pico de gallo.

Allergens: 1 crustacean, 2 molluscs, 3 fish, 6 barley, wheat, 7 milk, 8 soya, 9 sulphur dioxide

Mac and Cheese 9.00

Macaroni, cheese.

Allergens: 6 wheat, 7 milk, 8 soya, 13 mustard

9" Hand-Stretched Sourdough Garlic Bread 9.00

Sourdough garlic bread.

Allergens: 6 wheat, 7 milk, 11 egg

11" STONE-BAKED PIZZA

All pizzas are available gluten-free

Margherita v 14.00

Tomato sauce, mozzarella, herbs.

Allergens: 6 wheat, 7 milk, 8 soya, 11 egg, 13 mustard

Alla Diavola 16.00

Tomato sauce, buffalo mozzarella cheese, chilli, pepperoni, jalapeno.

Allergens: 6 wheat, 7 milk, 8 soya, 11 egg, 12 celery, 13 mustard

Contadina v 16.00

Tomato sauce, buffalo mozzarella cheese, courgettes, grilled peppers, aubergine, black olives.

Allergens: 6 wheat, 7 milk, 8 soya, 11 egg, 13 mustard

DRAUGHT

Please ask your server for our range of draught beer. Please be allergen aware.

BOTTLED BEERS & CIDERS

Stella Artois Unfiltered

5.50

Allergen: 6 barley

Budweiser

6.75

Allergen: 6 barley

Camden Hells

6.75

Allergen: 6 barley

Wells Larger Modelo

5.95

Allergen: 6 barley

Corona Extra

5.50

Allergen: 6 barley

Magners Cider

8.50

Allergen: 9 sulphur dioxide

HOUSE SPIRITS

Absolut Vodka

5.50

Martell VS Cognac

6.00

Beefeater Gin

5.50

Kahlua

5.00

Olmecca Blanco Tequila

5.00

Jameson

5.00

Havana Club 3yo Rum

5.25

Chivas Regal 12yo Whisky

5.75

For our complete selection, kindly request the drinks menu from your server.

HOUSE BURGERS

Our steak burger is made to our unique specification, using prime Angus beef rib responsibly sourced by our butcher, MJ Birtwistle, Manchester

Classic Burger 18.50

Smoked applewood cheese, pickled red onions, baby gem, tomato relish, French fries.

Allergens: 6 barley, oats, rye, wheat, 7 milk, 8 soya, 9 sulphur dioxide, 10 sesame, 11 egg, 12 celery, 13 mustard

Try adding: Bacon +2.00

Allergen: 9 sulphur dioxide

Beetroot, Red Pepper and Quinoa Burger v 17.50

Smoked Applewood cheese, pickled red onions, baby gem, tomato relish, French fries

Allergens: 6 barley, oats, rye, wheat, 7 milk, 8 soya, 9 sulphur dioxide, 11 egg

Korean Fried Chicken Burger 18.50

Cucumber and napa kimchi, iceberg, gochujang and lime mayo, Korean BBQ sauce, French fries

Allergens: 6 barley, oats, rye, wheat, 7 milk, 8 soya, 11 egg

MAIN COURSES

Traditional Fish and Chips 18.95

Battered fillet of cod, tartare sauce, crushed peas, sea salted fries.

Allergens: 3 fish, 6 barley, wheat, 7 milk, 8 soya, 11 egg, 13 mustard

Oak Smoked Salmon Salad 18.50

Potato, chive salad, rocket, balsamic beetroot, horseradish, crème fraiche, fried capers

Allergens: 3 fish, 9 sulphur dioxide, 11 egg

Chargrilled Fillet of Chicken 18.50

Sage and chorizo butter, Parmesan potatoes, tender stem broccoli.

Allergens: 7 milk, 8 soya, 9 sulphur dioxide

Buddha Bowl vg 11.95

Couscous, chickpea, sultanas, apricots, red peppers, charred corn ribs, baby spinach, avocado, toasted seeds, honey and mustard dressing.

Allergens: 4 peanut, 5 almond, Brazil nut, cashew, hazelnut, macadamia nut, pecan, pistachio, walnut, 6 wheat, 9 sulphur dioxide, 11 egg, 13 mustard

Add: Grilled Chicken 4.00

Add: Smoked Tofu VG 4.00

Allergens: 8 soya

Slow Braised Feather Blade of Beef 23.95

Grilled seasonal vegetables, champ mash, rosemary jus.

Allergens: 7 milk

Goat Cheese Roast Tomato and Spinach Tagliatelle 15.95

Allergens: 4 peanut, 5 almond, Brazil nut, cashew, hazelnut, macadamia nut, pecan, pistachio, walnut, 6 wheat, 7 milk, 11 egg, 13 mustard

Steak Frites 29.95

Centre cut British sirloin steak, battered onion rings, sea salt fries, dressed rocket.

Allergens: 6 barley, wheat, 9 sulphur dioxide

Try adding: Peppercorn Sauce +3.00 Allergens: 7 milk

Try adding: Garlic Butter +3.00 Allergens: 7 milk

Try adding: Béarnaise +3.00 Allergens: 7 milk, 11 egg

Butternut Gobi Dhansak vg 16.50

A mildly spiced curry with cauliflower florets, butternut squash, onions, red peppers, split pea lentils. Served with steamed basmati rice or sea salt fries.

Allergens: 13 mustard

Try adding: Grilled Chicken + 4.00

CHEF'S SPECIAL

Please ask your server for our daily special

SIDES

Rocket Salad 4.50

Cherry tomatoes, pickled red onion, balsamic dressing, shaved parmesan

Allergens: 7 milk, 9 sulphur dioxide, 11 egg

Sea Salt Fries vg 5.00

Contains no allergens.

Parmesan Fries with Truffle Mayo 6.50

Allergens: 7 milk, 11 egg

Sautéed Tender Stem Broccoli with Garlic Butter 6.00

Allergens: 7 milk

WINE

White

Monte Verde Sauvignon Blanc, Central Valley

Allergen: 9 sulphur dioxide

Solstice Pinot Grigio IGT Pavia

Allergen: 9 sulphur dioxide

Red

La Prensa Cabernet Sauvignon Tempranillo, Spain

Allergen: 9 sulphur dioxide

Monte Verde Merlot, Central Valley

Allergen: 9 sulphur dioxide

Short Mile Bay Shiraz, South Eastern Australia

Allergen: 9 sulphur dioxide

Rosé

Whispering Hills White Zinfandel, California

Allergen: 9 sulphur dioxide

Sparkling

Galanti Spumante Bianco

Allergen: 9 sulphur dioxide

	175ml	bottle
Monte Verde Sauvignon Blanc, Central Valley	7.50	30.00
Solstice Pinot Grigio IGT Pavia	7.50	30.00
La Prensa Cabernet Sauvignon Tempranillo, Spain	7.50	30.00
Monte Verde Merlot, Central Valley	8.00	32.00
Short Mile Bay Shiraz, South Eastern Australia	8.50	34.00
Whispering Hills White Zinfandel, California	8.50	34.00
Galanti Spumante Bianco	125ml	bottle
	8.50	34.00

ALLERGEN INDEX

1. Crustacean
2. Molluscs
3. Fish
4. Peanut
5. Nuts

6. Cereal containing gluten
7. Milk/milk product
8. Soya
9. Sulphur dioxide
10. Sesame seeds

11. Egg
12. Celery & celeriac
13. Mustard
14. Lupin

We have also highlighted dishes which are Vegetarian, Vegan, or Gluten-free:

V Vegetarian

VG Vegan

GF Gluten-free

We take food allergies very seriously; however our kitchen has many ingredients, so we can't guarantee zero cross-contamination with allergens. Please inform a member of our team of any food allergies so we can guide you accordingly.
