



# THE GRILL@ MEREWOOD

## FOOD

### SMALL PLATES

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|--|----------------|
| SOUP OF THE DAY  | £4.80          |
| BREADS AND DIPS<br>Hummus, balsamic, Olive oil                   | £2.95          |
| SMOKED SALMON<br>Capers, lemon, brown bread                      | £8.25          |
| GOAT'S CHEESE<br>Beetroot, pine nut salad                        | £8.95          |
| CUMBRIAN RAREBIT<br>Tomato chutney, seasonal leaves<br>Add Bacon | £8.95<br>£1.35 |
| CHICKEN PATE<br>Toasted bread, Cumberland jelly, mixed leaves    | £6.25          |
| HAM HOCK TERRINE<br>Piccolilli, mixed leaves                     | £7.25          |

### SALADS

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| HOUSE SALAD<br>Seasonal leaves, radish, croutons, boiled egg, onion, tomato, capers, lemon oil      |       |
| CLASSIC CAESAR SALAD<br>Anchovies, croutons, Parmesan, boiled egg, Caesar dressing                  |       |
| GREEK SALAD<br>Cucumber, tomato, feta, onion, crouton   |       |
| NICOISE SALAD<br>Tomato, green beans, new potatoes, onion, boiled egg, anchovies<br>French dressing |       |
| ALL SALADS  | £9.50 |
| Add chicken breast  | £5.50 |
| Add salmon supreme  | £5.50 |
| Add bacon   | £1.35 |

### THE GRILL

|   |        |
|---|--------|
| 8OZ FLAT IRON<br><i>Served with a Chimichurri sauce</i><br>Serving suggestion: medium   | £16.50 |
| 10OZ RIBEYE<br><i>Served with a Peppercorn sauce</i><br>Serving suggestion: medium/rare | £28.50 |
| 10OZ DOUBLE PORK CHOP<br><i>Served with a Apple sauce</i>                               | £13.00 |
| CHICKEN BREAST<br><i>Served with a Peri Peri Sauce</i>                                  | £12.50 |
| All served with roast tomato, mushroom, chips, torched gem lettuce                      |        |

### THE GRILL SHARER

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| TOMAHAWK STEAK<br>Vine tomatoes, mushrooms, chips and 2 sauces of your choice | £60.00 |
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DUE TO HIGH DEMAND WE ADVISE 24 HOURS NOTICE IF YOU WISH TO ORDER  
TO AVOID POSSIBLE DISAPPOINTMENT

### BIG PLATES

|  |        |
|--|--------|
| BATTERED HADDOCK & CHIPS<br>Mushy peas, tartar sauce, lemon  | £13.95 |
| CUMBERLAND SAUSAGE<br>Mustard mashed potato, caramelised onion gravy   | £11.95 |
| WILD MUSHROOM PARPADELLE<br>Parmesan, spinach<br>Add chicken breast £5.50<br>Add salmon supreme £5.50<br>Add bacon £1.35   | £10.50 |
| TOASTED CHICKEN CLUB SANDWICH<br>Lettuce, tomato, cucumber, bacon, mayonnaise, wholegrain mustard and chips  | £14.50 |
| STEAK & BLUE CHEESE SANDWICH<br>Chips, slaw, gem lettuce, tomato   | £12.95 |
| 7OZ BEEF BURGER<br>Brioche bun, cheese, dill pickle, tomato chutney, chips, slaw   | £12.95 |
| FALAFEL BURGER<br>Brioche bun, cheese, dill pickle, tomato chutney, chips, slaw<br>Add creamed mushroom £1.95<br>Add caramelised onions £1.00<br>Add bacon £1.35 | £11.95 |

|   |        |
|---|--------|
| SLOW COOKED LAMB SHANK<br>flageolet, pancetta, stew, celeriac puree | £16.00 |
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### BREED OF THE WEEK

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| 10 OZ PORTERHOUSE STEAK<br>£28.50<br>Serving suggestion: medium<br><br>Served with roast tomato, mushroom, chips, torched gem lettuce |
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Each week our kitchen selects a Breed of Beef for our Porterhouse Steak.

Please speak to one of The Grill @ Merewood team for more information about this week's breed.

### SIDES

|                          |       |
|--------------------------|-------|
| Broccoli, Almonds, Lemon | £3.20 |
| Mash & Onion Gravy       | £3.60 |
| Mushy Peas               | £2.95 |
| Olives & Feta Cheese     | £3.60 |
| Hand Cut Chips           | £3.60 |

### DESSERTS

|                                       |       |
|---------------------------------------|-------|
| SALTED CARAMEL BROWNIE SUNDAE         | £7.95 |
| SELECTION OF 3 LOCAL CHEESES<br>£7.95 |       |
| STICKY TOFFEE PUDDING                 | £7.95 |
| BAILEYS PARFAIT                       | £7.95 |
| SELECTION OF 3 ICE CREAMS             | £5.95 |
| HOMEMADE DOUGHNUTS                    | £5.95 |



# THE GRILL@ MEREWOOD

## WINE

### SPARKLING

8. Prosecco, Ita, Italy NV

Fragrant and attractive Italian sparkler, aromatic and vibrant.

£27.00

### WHITE

18. Chardonnay and Semillon, Vina  
Casa Silva, Colchagua, Chile 2015

Smooth and fruit driven, tropical fruit notes with a velvety finish.

£22.50

25. Pinot Grigio, Canapi, Italy 2015

Smooth white from the fragrant Pinot Grigio. Good fruit flavours  
with citrus hints and a supple dry finish.

£19.95

32. Sauvignon Blanc, Southern Dawn,  
Marlborough, New Zealand 2016

Crisp and fragrant Sauvignon. Gooseberry fruit with  
asparagus undertones and zesty, grassy finish.

£26.50

72. Pinot Grigio Catarratto, Dea del Mare, Sicily,  
Italy

Smooth and ripe white. Citrus hints with a soft nutty undertone.

£19.95

26. Sauvignon Blanc, Rio del Mar, Colchagua,  
Chile

A full flavoured wine which we rate highly. The Casa Silva  
family still own and run this beautiful estate, a sure sign that  
care and attention is lavished on their wines.

£21.00

28. Chardonnay, La Nina, Mendoza, Argentina

This super Chardonnay has a full ripe flavour and is smoothly dry.

£23.50

40. Sancerre, Andre Dezat, Loire, France 2015

The typical gooseberry fruit palate and 'spritzy' finish of  
fresh Sauvignon make a lively, exciting white from the Loire  
Valley.

£39.00

£21.00 (half)

### ROSE

12. Zinfandel Rosé, Headlands Cove, California  
2015

A pale pink blush wine with lovely strawberry aromas and full style.

£23.95

73. Grenache Rosé, Vinem, Carinena, Spain

Generous and fruity dry pink. Charming and fresh with a crisp  
finish.

### RED

74. Tempranillo, Canfo, La Mancha, Spain

From the heart of Spain this plump red is a supple and mid-  
weight red that is supple and juicy.

£19.95

57. Merlot, Rio del Mar, Colchagua, Chile

Supple and fruity Merlot. Delicious blackberry fruit with a round  
and generous style. Open and smooth on the finish.

£21.00

49. Shiraz and Cabernet, Sacred Hill, Australia

Juicy, ripe red, bramble fruit flavours with a spicy warming finish.

£22.50

48. Rioja Tinto, Cofrade, Spain 2015

Generously flavoured young Rioja, very smooth and ripe on the  
finish.

£22.50

58. Malbec, Don Cristobal, Mendoza,  
Argentina 2015

Dense and savoury red. Warm and full bodied with great  
depth and length.

£25.50

52. Pinot Noir, Southern Dawn, Marlborough  
New Zealand 2013

Easy and supple Pinot Noir. Vibrant and lively on the palate  
with a delicate and fresh fruit filled flavour.

£29.50

60. Cabernet Sauvignon Reserva, Casa  
Silva, Colchagua, Chile 2014

Full bodied rich and flavoursome cassis-laced red.  
Restrained oak ageing gives a rounded opulence to the finish.

£26.95

£14.95 (half)

