



GRILL & WINE BAR

SHARING PLATTERS

M 19.95 (SERVES 2) - L 36.95 (SERVES 4)

BOYDS MEAT PLATTER ✕

British cured meats, British cheese, lamb & red wine sausages, mixed pitted olives, crispy artichokes, chutney, grilled bread.

BOYDS CHEESE PLATTER ✕

Selection of Alsop & Walker Cheeses, grapes, apple chutney, dried apricots, walnuts, crackers, grilled fruit bread.

STARTERS

SALMON TRIO 9.95

Beetroot cured- horseradish cream, Hot smoked salmon rillette- gherkin- Dill, crisp skin- taramasalta- keta

BUTTERMILK CHICKEN TENDERS 9.25

Chicken tenders battered in buttermilk with sour cream, hot sauce, peppers, spring onions, coriander

PRIMA VERA VELOUTÉ 8.95

Green pea and asparagus velouté, red pepper and goats cheese tortelloni, pickled baby courgette, sun blushed tomato, asparagus tips, green peas, oregano oil

BURRATA 8.95

Honeyed white onions, crispy chilli and scallion, brioche croutons

CHIMICHURRI SQUID SKEWERS 8.95

Satay sauce, salsa piquante, crispy tentacles, roasted peanuts

BEEF SHIN RAVIOLI BRODO 8.95

Beef shin and red wine ravioli in chicken broth, shaved broccoli & cauliflower, tarragon oil, tarragon shoots, chicken skin crumb

FRIED CAMEMBERT 8.95

Kumquat marmalade, black olive gel, chicory, olive & orange biscotti

ROAST BRATWURST 8.95

curry sauce, caramelised fennel, crisp potato

SAUCES 3.95

Béarnaise; Peppercorn; Malbec jus

STEAK TOPPERS 4.95

Caramelised onion & blue cheese

Bacon, bbq sauce & mature cheddar

✕ BOYDS BBQ PLATTER FOR TWO 64.95

Smokey beef rib finished over hot coals, BBQ baby back ribs, Hot Chicken tenders, Krakauer sausage, Tenderstem broccoli tempura with Korean style BBQ sauce, Classic Mac & cheese

ROSEMARY LAMB CHOP 23.95

Kent lamb barnsley chop marinated in Rosemary Greek yoghurt, served with mixed leaf and balsamic and honey roasted baby onions

GRILLED SEA TROUT FILET 22.95

Spinach, Cockle and marsh herb fricassee, seaweed powder, marsh herb oil crisp skin- taramasalta- keta served with new potatoes

GLAZED PORK T-BONE 22.95

Cherry Orchard farm (Southend, Essex) pork T- bone, puffed crackling, apple & cider

HUNTER'S CHICKEN BREAST 21.95

British free range Chicken breast grilled & served with tomato and mushroom ' hunter' ragout

COMFORT CORNER

CUMBERLAND SAUSAGE & MASH 19.95

A taste of the British countryside, Cumberland sausage served with creamy mash and gravy

SMOKED BEEF HOT DOG 13.95

Bavarian beef hot dog, caramelised onion, ketchup,mustard mayo

CLASSIC COTTAGE PIE 19.95

Topped with buttery mash and mature cheddar, served with local vegetables

LENTIL COTTAGE PIE 17.95

Topped with buttery mash and mature cheddar, served with local vegetables

BOYDS CHEESE BURGER 17.95

Mature cheddar, burger sauce, baby gem, beef tomato, battered onion ring, triple cooked chips

VEGAN CHEESE BURGER 17.95

Moving Mountains burger, vegan or dairy cheese, vegan chipotle mayo, beef tomato, baby gem, battered onion ring, soft bun, triple cooked chips

BEER BATTERED COD 21.95

Scottish Cod, triple cooked Chips, crushed peas & tartare sauce

SEASONAL VEGETABLE SALAD 16.95

GRILL

STEAKS

All our steaks are from small British farms, grass-fed, native breeds and cooked on a synergy grill.

Served with confit plum tomato, battered onion ring and choice of sauce

RIB-EYE 200G 26

RIB-EYE 300G 38

FILLET 200G 34

SIRLOIN 200G 26

✕ 32 DAY DRY AGED RIB-EYE 400G 48

CHATEAUBRIAND 500G - FOR TWO 75

Add two sides & two sauces

✕ CHICKEN CAESAR SALAD 16.95

SIDES

5.25 EACH

TRIPLE COOKED CHIPS(UPGRADE TO PARMESAN CHIPS FOR 2.00)

TRIPLE COOKED SWEET POTATO WEDGES

CREAMED POTATO, RUNNY EGG YOLK,

PECORINO, CRISPY POTATO SKIN

ROASTED VEGGIES Peppers, courgettes & asparagus

CRIMSON HARVEST SALAD

Red lettuce, cherry tomatoes, bell pepper, beetroot, oil vinegar,

LOCAL VEGETABLES



GRILL &
WINE BAR



JUST A NIBBLE

£7.95

QUEEN OLIVES

Spicy mixed nuts

Root vegetable crisps

SALT & PEPPER SQUID, CURRIED COCONUT
YOGHURT

Chicken bites, Korean BBQ sauce

Roast bratwurst, curry sauce,
caramelised onion, crisp potato

Cajun prawn beignet, hot pepper
jelly, ranch

DESSERTS

£4.95

CHOCOLATE PAVE

Raspberry sorbet, raspberry tuile, pistachio

MERINGUE

Vanilla Chantilly cream, strawberry compote, strawberry
ice cream

BROWN SUGAR CUSTARD TART

Rhubarb gin sorbet, macerated rhubarb

NUTELLA GNOCCHI

Salted caramel sauce, vanilla ice cream

CHEESE PLATE *£10.95

Selection of Alsop & Walker Cheeses. Grapes, Apple
chutney, Dried apricots, Walnuts, Crackers, grilled fruit
bread