

The Grill

at The Montcalm

about us

At The Grill we want you to enjoy the food we have lovingly created for you, using the finest, freshest ingredients. We hope you enjoy the wholesome and well-balanced menu we have prepared for you.

grill

tr.v. **grilled, grill-ing, grills**

1. To broil on a gridiron.
2. To torture or afflict as if by broiling.
3. To mark or emboss with a gridiron.

n.

1. A cooking surface of parallel metal bars; a gridiron.
2. Food cooked by broiling or grilling.
3. A grillroom.
4. A series of marks grilled or embossed on a surface.

apéritif

Jacquart Brut Mosaïque NV
£9.00 (125ml)

Louis Roederer Brut Premier NV
£12.00 (125ml)

Jacquart Brut Rose NV
£11.00 (125ml)

Champagne Punch

Zubrowka Bison Grass vodka stirred seductively with the juices of apple and lime, a hint of fresh mint and topped with Jacquart champagne.

£14.00

Rio de Samba

Cachaca shaken with cointreau, passion fruit syrup, lemon juice and egg white.

£9.50

Jack's Proposal

Your choice of bourbon shaken with maraschino liqueur, orgeat, lemon juice and served on the rocks.

£9.50

Brandy & Amaretto Sour

Amaretto di Saronno, P. Ferrand Ambre cognac shaken with lemon juice, sugar syrup and egg whites. Served on the rocks or straight up.

£9.50

Blackberry Lagoon

Finlandia vodka, crème de peche, crème de mure, lemon juice and fresh muddled blackberries.

£9.50

Montcalm Daisy

Grey Goose vodka, is shaken with orange curacao, grenadine and lemon juice. Served over crushed ice.

£9.50

All prices include VAT at the current rate.
A discretionary 12.5% service charge will be added to your bill.

starters

Salad of Gressingham duck, endive salad,
caramelised pear chutney

£10

Croquette of slow cooked marsh lamb,
mint and apple jelly

£10

Rosmary goats' cheese mousse, dark
rye biscuit, tomatoes and onion petals,
pecorino and rosemary tuille

£9

Citrus cured North Atlantic sea trout,
mussel 'popcorn', chive and lime crème
frâiche

£12

Fish soup, saffron potatoes, grilled prawns
and grilled sour dough croutes

£11

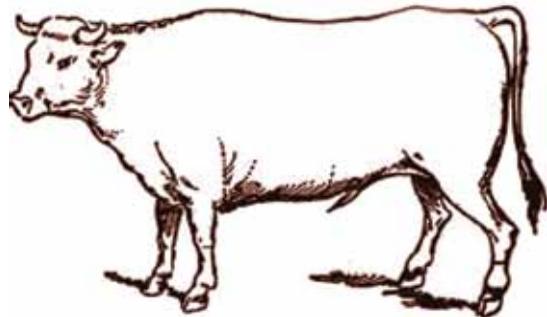
Watercress and crème frâiche risotto, soft
poached hens' egg, herb crumb

£9

Warm salad of poached pearl barley and
textures of cauliflower

£8

All prices include VAT at the current rate.
A discretionary 12.5% service charge will be added to your bill.
All our dishes may contain nuts or nut traces. Please inform us of any dietary requirements you may have.



Our beef is a specially selected premium beef brand, Church View English Angus Beef and comes from farms in the south west of England. It is exclusively available through Rare Butchers of Distinction and Allens' of Mayfair.

Our beef has been matured for 21 days, making it extremely tender, succulent and full of flavour.

All our farms are part of the RSPCA Freedom Food programme.

main courses

beef

Grilled rib of English Angus beef for two, served on sour dough bread, slow roasted plum tomatoes and triple cooked chips
£60 (800g)

Grilled English Angus sirloin steak, ginger and sesame dressed green beans
£28 (225g)

Grilled English Angus Feather steak (served rare), shallot, black olive and parsley butter served with skinny chips
£15 (200g)

The 'Grill' burger, English Angus burger in a brioche bap, baby gem, tomato, Channel Island brie, bacon jam and skinny chips
£19 (225g)

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main courses pork



The free-range Middle White pork we serve comes exclusively from farms in Essex. Our pigs are fed on barley and are free to exercise, so their meat is full of character and flavour.

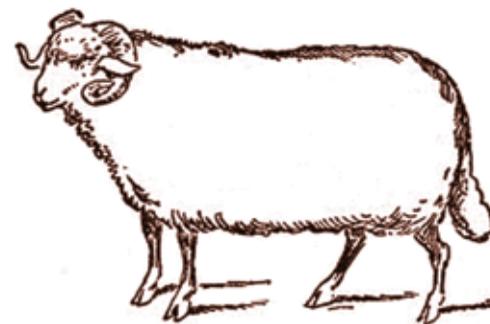
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Grilled Middle White pork cutlet, red cabbage, bacon lyonnaise potatoes and apple chutney

£17

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main courses lamb



The lamb we serve at The Grill is reared on Romney Marsh in Kent - a perfect environment giving them all the necessary nutrients to produce healthy, great tasting meat.

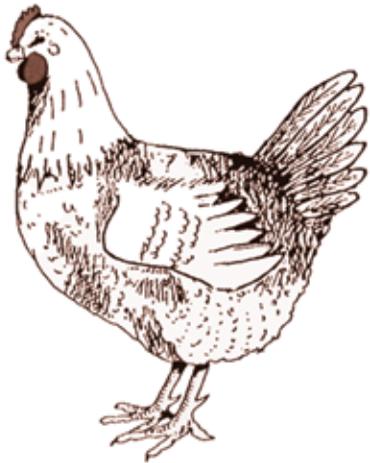
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Grilled rump of Romney Marsh lamb, potato and sage cake, cream garlic puree

£29

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main courses chicken



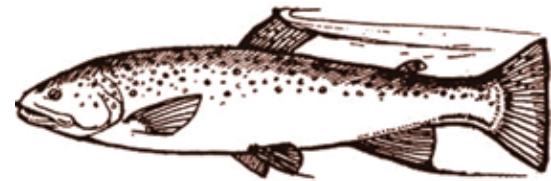
All our free-range chickens are sourced from British farms. The birds are allowed to roam free and feed naturally, giving the meat a fuller flavour and texture.

Grilled coriander marinated spring chicken,
lemon rice, spiced Chinese leaf

£21

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main courses seafood



Our seafood is sourced responsibly and ethically with many species fished from UK waters. Whether farmed or wild, we are working with independent experts and accreditation bodies to ensure we supply certified sustainable fish and seafood by 2015.

Poached stone bass, warm gazpacho salsa

£23

Twice cooked Scottish salmon with Parloude clam
chowder, parsley pesto

£18

Fish of the day

Priced daily

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main courses

the alternatives

Isle of Mull cheddar 'doughnut' with grilled
tenderstem broccoli dressed with chilli

£12

Warm salad of poached pearl barley and textures
of cauliflower

£11

Watercress and crème fraîche risotto, soft
poached hens' egg, herb crumb

£16

SIDES

Triple cooked chips

Sautéed potatoes with bacon and onion

Minted new potatoes

Fine French beans

Buttered greens

Tenderstem broccoli

Baby mixed leaf salad

Rocket and Pecorino salad

All £4

SAUCES

Béarnaise

Hollandaise

Red wine gravy

Peppercorn

Grain mustard cream

All £2

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desserts

Caramelised Granny Smith crumble with apple
peel ice cream

£7

Rhubarb compote, rhubarb jelly, preserved
ginger cream, lime meringues

£7

Custard tart, hazelnut ice cream and
Florentines

£8

Banoffee cheesecake mousse, baby banana
fritters and salt caramel sorbet

£7

British cheese plate

£12