

SILK & GRAIN

STARTERS

Foie Gras Crème Brulee Brioche, fig chutney	12.5	Pan Seared Scallops Pickled & macerated strawberries, shallot cream	13.5
Crab Salad Ruby red grapefruit, radish, red wine dressing	9	Cauliflower Florets (v) Apples, raisins, Montgomery cheddar	8
Gin Cured Salmon Cucumber, dill emulsion, caviar	10	Beetroot Glazed Goat Cheese Mousse (v) Heritage beetroots, dill tuile, herbs	8.5
Beef Tartare Quail egg yolk, mustard, sourdough	12	Lamb Sweetbreads Tempura anchovies, watermelon, girolles	9.5

STEAKS

All our 35 day aged steaks are supplied by John Gilmour, an independent family run butcher based in Scotland.

SINGLE CHOPS

1 side & 1 sauce included

250g D-Rump	29
300g Sirloin	32
300g Ribeye	32
250g Fillet	38
500g Côte De Boeuf	45

CHOPS TO SHARE

2 sides & 2 sauces included

1kg Tomahawk	85
600g Chateaubriand	70
800g Porterhouse	80
<i>Maple Whisky Ketchup / Creamed Horseradish / Truffled Hollandaise / Green Peppercorn / Sauce Diane / Blue Cheese Extra Sauces 2</i>	

MAINS

Roasted Cod Loin Chorizo & white beans	18	Polenta & Breaded Asparagus (v) Pickled shallots, wild mushrooms, poached duck egg, chive oil	15
Lamb Cannon Pine nut & garlic crust, tarragon gnocchi	26	Corn Fed Chicken Breast Caramelised onion puree, leek, wild mushrooms	16

SIDES

Applewood Smoked Mac & Cheese	5.5	Seasonal Salad	5.5
Mashed Potatoes	4.5	Balsamic Mushrooms & Onions	4.5
Creamed Spinach	5.5	Skinny Fries	4.5
Beetroot & Carrot Coleslaw	4.5	Rustic Chips	4.5
Purple Sprouting Broccoli	4.5	Sweet Potato Fries	5

EXPRESS MENU

25 per person

Seasonal salad or soup

**200g Sirloin steak,
fries and
peppercorn sauce**

SILK & GRAIN



WWW.SILKANDGRAIN.CO.UK