

LUNCH MENU



RUSSELL'S
steak & seafood grill

NIBBLES

marks cotswolds sourdough bread with butter & balsamic oil (v) [2, 7]	6
queen gordal pitted olives (v)	6
padrón peppers with maldon sea salt (v)	6

STARTERS

asparagus & vermicelli spring rolls with teriyaki dip (v, ve) [2, 12, 13]	9
stuffed portobello mushroom with cheddar & sun-dried tomatoes (v) [7]	9
diced chicken thighs in crispy coating with korean spicy bulgogi sauce & kimchi [2, 3, 5, 12, 13]	9
beetroot & gin cured scottish salmon gravadlax, horseradish cream, sourdough [2, 5, 7, 9]	10
sesame prawn toast with mark's sourdough with sweet chilli dip [2, 3, 4, 12]	10
crab & prawn cocktail with brandy marie rose sauce with sourdough [2, 3, 4]	12
grilled king prawns with garlic & chilli oil with toasted sourdough [2, 3]	13
pan seared scottish scallops, creamy pea puree and parsnips crisps [7, 8]	15

VEGETARIAN & VEGAN

aubergine & courgette provençale style gnocchi (ve*) [2, 7]	17
truffle oil mac & cheese (v) [2, 7]	17

SALADS

hand rolled falafel with asian crispy salad in sesame soy dressing (v, ve) [2, 4, 12, 13]	17
honey roasted duck & rocket salad, pomegranate, spring onion & hoisin dressing [12, 13]	18
pan seared king prawns with asian crispy salad in sesame soy dressing [3, 4, 12, 13]	21
crab & prawn cocktail with brandy marie rose sauce with sourdough (main portion) [2, 3, 4]	21

ALLERGEN INFORMATION

[1]Celery [2]Gluten [3]Crustaceans [4]Eggs [5]Fish [6]Lupin [7]Milk [8]Molluscs [9]Mustard [10]Nuts [11]Peanuts [12]Sesame [13]Soya [14]Sulphates

All our food is prepared in a kitchen where nuts, gluten, and other allergens are present. Please note we take care to prevent cross-contamination, however, all products may contain traces of any allergen, as all menu items are produced in the same kitchen.

FLAME GRILLED STEAKS

flatiron steak (8oz), house fries, rocket salad, peppercorn sauce [7, 9] from the chuck, marbled with rich beef flavour, coarse grain throughout, best served medium rare.	23
sirloin steak (8oz), house fries, rocket salad, peppercorn sauce [7, 9] top sirloin, fat on one side, naturally less intense beef flavour, lean & minimal marbling.	28
ribeye steak (10oz), house fries, rocket salad, peppercorn sauce [7, 9] flavoursome steak, well marbled, tender and juicy, from rib section which does little work.	34

FLAME GRILLED LAMB

welsh lamb cutlets, mashed potato, green beans & merlot jus [7, 9, 14] a prized cut from the lamb's rib section, featuring tender, juicy meat attached to a small bone.	36
--	----

SEAFOOD

salmon & haddock fish pie, topped with cheddar mash & seasonal vegetables [2, 3, 5, 7, 8] chunks of salmon and haddock in creamy sauce, mixed with lobster bisque.	20
sea bass fillet, house fries, house salad, lemon caper butter [5, 7, 9] mild, slightly sweet flavour & firm, white flesh that flakes nicely.	24
flame grilled lobster tail, house fries, house salad & garlic butter [3, 7, 14] the meaty tail portion of a lobster, known for their sweet, delicate flavour and firm, tender texture.	32

DESSERTS

crème brûlée [4, 7]	8
chocolate brownie with vanilla ice cream [2, 4, 7]	9
sticky toffee pudding with vanilla ice cream [2, 4, 7]	9
disaronno affogato a la cafe (alcoholic) [2, 7]	9

Russell's Steak & Seafood Grill sources the best local ingredients to create delicious wholesome dishes, packed with innovative flavours. Our meats are supplied by Trev Beadle Family Butcher, Oxfordshire's Award-Winning butcher. Where possible, fish and shellfish are from sustainable sources

A discretionary 12.5% service charge will be added to your bill.