

# SUNDAY LUNCH

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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)	7

## 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]	10
Beetroot & gin cured Scottish salmon gravadlax, horseradish cream, sourdough [2, 5, 7, 9]	11
Sesame prawn toast with mark's sourdough with sweet chilli dip [2, 3, 4, 12]	11
Crab & prawn cocktail with brandy Marie rose sauce with sourdough [2, 3, 4]	13
Grilled king prawns with garlic & chilli oil with toasted sourdough [2, 3]	15
Pan seared Scottish scallops, creamy pea puree and parsnips crisps [7, 8]	17

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## SALADS

Beetroot & Goats cream cheese salad, candied walnuts, orange, leaves & house dressing [7, 9, 10]	18
Honey roasted duck & rocket salad, pomegranate, spring onion & hoisin dressing [12, 13]	19
Thai King Prawn salad with vermicelli noodles, coriander & fragrant Thai dressing [3, 5, 12, 13]	22

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## 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.

## SUNDAY ROASTS

All served with roasted potatoes, green beans, cauliflower cheese, Yorkshire pudding, Chantenay carrots & honey roasted parsnips.

Free-range Gloucestershire shoulder of pork [2, 4, 7] Succulent cut with flavoursome fat throughout.	21
Cotswolds 28-day aged roast striploin of beef (cooked rare) [2, 4, 7] Top sirloin, fat on one side, lean & minimal marbling, cooked low & slow overnight.	24
Carrot, mushroom & spinach wellington with spiced marmalade (v) [2, 4, 7] Fully cased vegetable wellington in puff pastry, can be made vegan.	20
Flame grilled ribeye steak [2, 4, 7] Flavoursome steak, well marbled, tender and juicy, from rib section which does little work.	38

## SHARING ROASTS (for 2 people)

Whole rack of lamb served with Sunday roast trimmings [2, 4, 7] A prized cut from the lamb's rib section, featuring tender, juicy meat attached to a small bone.	83
Côte de boeuf 34oz, served with Sunday roast trimmings [2, 4, 7] Very marbled, cut from rib, cooked bone in then sliced, rich flavour & texture, buttery taste.	84

## SEAFOOD

Sea bass fillet, house fries, house salad, lemon caper butter [5, 7, 9] Mild, slightly sweet flavour & firm, white flesh that flakes nicely.	25
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.	38
Whole dover sole (headless, bone in), new potatoes, green beans, lemon caper butter [5, 7] A highly prized, flat, oval-shaped British fish known for its delicate flavour & firm texture	39

## DESSERTS

Crème brûlée [4, 7]	9
Seasonal fruit crumble with hot custard [2, 7]	10
Pineapple tarte tatin with Coconut ice cream [2]	10
Chocolate brownie with vanilla ice cream [2, 4, 7]	9.5
Sticky toffee pudding with vanilla ice cream [2, 4, 7]	9.5
Disaronno Affogato a la cafe (alcoholic) [2, 7]	12

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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.**

Winter/Spring 2026