

SUNDAY LUNCH



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

SALADS

hand rolled falafel with asian crispy salad in sesame soy dressing (v) [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

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.	20
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.	19
flame grilled ribeye steak [2, 4, 7] flavoursome steak, well marbled, tender and juicy, from rib section which does little work.	34

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.	79
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.	79

SEAFOOD

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
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	37

DESSERTS

crème brûlée [4, 7]	8
seasonal fruit crumble with hot custard [2, 7]	9
pineapple tarte tatin with coconut ice cream [2]	9
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.