

LUNCH MENU



RUSSELL'S
steak & seafood grill

NIBBLES

Mark's Cotswolds sourdough bread with butter & balsamic oil (v) [2, 7]	7
Queen Gordal pitted olives (v)	7
Padrón peppers with Maldon sea salt (v)	8

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]	18

VEGETARIAN & VEGAN

Aubergine & courgette Provençale style gnocchi (ve*) [2, 7]	19
Truffle oil mac & cheese, with mushrooms & spinach (v) [2, 7]	19

SALADS

Beetroot & Goats cream cheese salad, candied walnuts, orange, leaves & house dressing [7, 9, 10]	19
Honey roasted duck & rocket salad, pomegranate, spring onion & hoisin dressing [2, 12, 13]	19
Thai King Prawn salad with vermicelli noodles, coriander & fragrant Thai dressing [3, 5, 12, 13]	23
Crab & prawn cocktail with brandy Marie rose sauce with sourdough (main portion) [2, 3, 4]	22
Flame grilled Lobster tail salad, mixed leaves, house pickle fennel, lemon zest vinaigrette [3, 7, 14]	39

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 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.	25
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.	31
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.	39

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.	39
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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.	22
Sea bass fillet, house fries, house salad, lemon caper butter [5, 7, 9] Mild, slightly sweet flavour & firm, white flesh that flakes nicely.	26
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.	42

DESSERTS

Crème brûlée [4, 7]	9
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

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.

Autumn/Winter 2026/27