



RUSSELL'S  
steak & seafood grill

## LUNCH MENU

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### NIBBLES

marks cotswolds sourdough bread with butter & balsamic oil [2, 7]	5
queen gordal pitted olives	5
padrón peppers with maldon sea salt	5

### STARTERS

asparagus & vermicelli spring rolls with sweet chilli dip (v, ve) [2]	9
beetroot & cotswolds gin cured scottish salmon gravadlax with sourdough [5, 7]	9
short rib beef croquettes in cheddar cream sauce and chipotle aioli [2, 4, 7]	9
stuffed portobello mushroom with cheddar & sun-dried tomatoes (v) [7]	9
devilled crab with avocado on sourdough with pineapple salsa [2, 3, 7]	11

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### MAINS

aubergine & courgette provençale style gnocchi (v, ve*) [2, 7]	17
honey roasted duck rocket salad, pomegranate, spring onion & hoisin dressing [13]	17
salmon & haddock fish pie, topped with cheddar mash & seasonal vegetables [2, 3, 5, 7, 8]	19
grilled king prawns with garlic & chilli oil with toasted sourdough & fries [2, 3, 9]	19
seabass fillet, house fries, rocket salad, lemon caper butter [5, 7, 9]	22
flame grilled 8oz sirloin steak, house fries, rocket salad, peppercorn sauce [7, 9]	25
grilled lamb cutlets, mashed potato, green beans & rocket salad [7, 9]	29

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### 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

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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.

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