

Mallard Grill

British Steak Cuts

Our steaks are locally sourced from British cattle and aged for a minimum of 28 days

Taylor's Farm Flat Iron Steak 8oz

Incredibly tender and lean. Best served medium rare
£20

Chateaubriand 16oz

For two to share. Cut from the fillet, recommended medium rare
£50

Bistro Cut Rump Steak 10oz

The leanest cut. At its best medium rare
£19

Free Range Chicken Breast

Thyme butter roasted
£14

Ribeye Steak 8oz

Aged on the bone for ultimate beefy flavour. Best served medium rare to medium

£20

All served with sautéed wild mushrooms, cherry tomato and roast red onion, rocket and parmesan salad and your choice of hand cut chips, shoestring fries or buttered new potatoes

Sauces – Pink Peppercorn Diane Blue Cheese Red Wine Jus Garlic Butter £3

Bar and Terrace Menu

Char-grilled Marinated Halloumi

Roasted Mediterranean vegetables, smoked tomato fondue, braised wild rice
£13

Barbecue Baby Pork Ribs

Slow braised in our own barbecue marinade, shoestring fries, slaw

£9 / £14

'Blue Burger' our own recipe steak mince burger

Mature cheddar, bacon, lettuce, tomato, Mallard relish, slaw, handcut chips or shoestring fries

£15

Beer Battered Haddock

Mushy peas, tartar sauce, hand cut chips

£12

Cajun rubbed chicken breast burger

Mature cheddar, bacon, lettuce, tomato, sweet chilli mayonnaise, slaw, handcut chips or shoestring fries

£15

Our Own Recipe Duck Sausages

Buttered mashed potato, real ale gravy, Causeway Farm vegetables, parsnip crisps

£14
