



CONICAL

GRILL

STARTERS

Conical Caesar salad, garlic croutons 6.00

Butternut squash soup, crème fraiche, spring onions 5.50 V

Prawn cocktail, Marie rose sauce, rye bread 6.00

Steamed mussels, white wine, cream, shallots, dill herb loaf 6.50

Chicken liver parfait, red onion jam, sour dough toasts 6.50

Grilled black pudding, bacon, poached egg, spinach salad

Cajun salmon, baby gem, avocado salad, sour cream dressing

Starter 5.95 or main course 10.95

Camembert box with rosemary and garlic with baguette and grapes 7.50 V
Great to share, nevertheless

MAIN COURSE

FROM THE GRILL

All served with watercress and roast tomato

10 oz peppered rib eye pepper sauce 17.50

8oz Sirloin with béarnaise sauce 16.00

Great accompanied with a glass of Munro Pinot Noir- 5.80 (175ml)

Conical gourmet burger melted mozzarella; red onion on ciabatta 12.00

Grilled lemon thyme chicken 12.00

Grilled salmon 11.00

Grilled calves liver, bacon, onion gravy 12.00

CONICAL GRILL THIN CRUST PIZZA BOARD

Margherita mozzarella and tomato 10.00

Quattro formaggio 4 cheese brie, mozzarella, dolcelatte, parmesan 10.50

Spicy pepperoni, chorizo chilli beef 10.50

Four seasons artichoke, olive, mushrooms, and ham 10.50

PASTA

Prawn and chorizo linguine, tomato red pepper sauce 11.50

Great accompanied with a glass of Errazuriz Sauvignon Blanc – 7.10 (175ml)

Orecchiette pasta with pumpkin pine nuts and baby spinach 10.50 V

PRE DINNER

Warm focaccia, garlic, lemon and chilli olives, olive oil, and balsamic 3.50

Garlic and mozzarella ciabatta 2.50

Chilled Mezzanine

Absolute Vodka, Mindori, orange juice, lime juice and a dash of grenadine 7.10

SET MENU

2 COURSES 17.50

3 COURSES 22.50

Starter

Prawn cocktail, Marie rose sauce, rye bread



Chicken liver parfait, red onion jam, sour dough toasts



Daily changing soup of the day

Main course

All served with vine tomato watercress and 1 side of choice

6 oz char grilled sirloin



Orecchiette pasta with pumpkin pine nuts and baby spinach V



Grilled salmon

Desserts

Panna cotta poached oranges



Crème brûlée short bread biscuits



Chocolate brownie chocolate sauce whipped cream and ice cream

SIDE ORDERS

3.00 each

Sea salted fat chips

Potato gratin

Cauliflower cheese

Savoy cabbage and smoked bacon

Mixed leaves

Onion rings

Sauté potatoes

vat: all prices are inclusive of 20% vat & are in uk pounds
food allergies: if you suffer from any allergies please notify your server
gratuities are left at your own discretion.

04/2011