



## THE GRILL ROOM

25 longacre / bingham / nottingham / 01949 839313 / [www.grillroombingham.com](http://www.grillroombingham.com)

### Starters

homemade soup of the day £4.95  
served with fresh homemade bread

veloute of cauliflower £6.95  
served with brunoise scallops

tempura king prawns £6.50  
with sweet chilli salad and deep fried leeks

spiced chickpea cakes £5.50  
served with homemade red onion marmalade and a coriander yoghurt

twice baked roquefort soufflé £5.50  
served with a pear and walnut salad

roast chicken with thyme and artichoke stuffing terrine  
£5.50  
with apricot salsa

home cured salmon salad £5.50  
with a sweet mustard dressing and croutons

pan fried manor farm wood pigeon £5.75  
served with black pudding, baked apple and a red wine and balsamic vinegar sauce

### Desserts

apple, prune and butterscotch compote £4.95  
served with fresh cream

trio of sorbet £4.95  
with fruit crisps, please ask your server for today's selection

trio of Movenpick ice cream £4.95  
a selection of delicious ice creams available, please ask your server

homemade plum crumble £4.95  
served with vanilla and cinnamon crumble

winter fruit eaton mess £4.95  
with passion fruit cream

caramelised vanilla egg custard £4.95  
served with caramel ice cream and coffee broth

steamed treacle sponge pudding £4.95  
served with vanilla ice cream and treacle sauce

selection of English and French cheeses  
£5.95 for one or £9.95 to share  
with plum chutney, celery and apple

### Main Courses

pan fried venison sausages £9.95  
with rosemary mash and roasted beetroot covered in a juniper berry and onion gravy

confit duck leg £10.95  
with a red wine and shallot sauce with chunky chips and braised red cabbage and apple with honey vegetables

hung fillet of beef (hung for 21 days) £18.95  
with parma ham, thyme rosti potato and grilled field mushroom with spinach with a balsamic and red wine reduction

thai green vegetable curry £9.95  
on a bed of rice with an onion bhaji and garlic naan

poached haddock £9.95  
with parsley mash, wholegrain mustard sauce and finished with a poached egg

roast cod £10.95  
with a herb crust, buttered spinach and roasted cherry tomatoes served on a bed of spiced pilaff rice

fillet of beef stroganoff £10.95  
baby onions, button mushrooms and red wine sauce traditionally served on a bed of herb rice

corn fed chicken, wild mushroom and organic leek pie  
£9.95  
mature cheddar mash and fresh vegetables

pancake cannelloni £9.95  
with spinach and four cheese sauce and a green bean and shallot salad

### From the Grill

All of our steaks are locally sourced, some as close as holme pierrepont, they are all hung and matured for at least 21 days to ensure tenderness and are cooked to your liking.

8oz rump steak £10.50

8oz sirloin steak £11.95

8oz rib eye steak £11.95

8oz fillet steak £18.95

all served with your choice of potatoes from homemade chips or new potatoes and your choice of side dishes from fresh winter vegetables or stir fried vegetables

Steak Sauces £1.00

Peppercorn, Cropwell Bishop stilton, garlic butter, diane, red wine sauce, citrus or sweet chilli sauce

### Side Orders

fresh winter vegetables £2.00

homemade chunky chips £2.00

roquette and parmesan salad £2.00