



## GRILL AT TERMINUS

10oz Sirloin steak	£26.95
8oz Fillet steak	£27.95
Chicken fillet	£23.95
Marinated tuna steak	£20.95
Scottish salmon fillet	£23.95

served with vine tomatoes, portobello mushroom, thick cut chips  
*choice of sauces: peppercorn, gravy, béarnaise or garlic butter*  
*choice of seasoning: himalayan pink salt, smoked sea salt, cracked black pepper*

## SIDES

Sautéed new potatoes (V)	£5.95
Creamy mashed potatoes (V)	£5.95
French fries (VE)	£3.95
Lettuce, tomato and onion salad (VE)	£3.95
Green beans with shallots and garlic (V)	£5.95
Wilted baby spinach (VE)	£5.95

## STARTERS

<b>Crab and lobster bisque</b> topped with crème fraîche and smoked paprika	£10.95	<b>Spicy teriyaki tiger prawns</b> with braised pak choi topped with sesame seeds	£13.95
<b>Smoked duck, figs and pomegranate salad</b> finished with cranberry sauce	£12.95	<b>Burrata with cherry tomatoes</b> , basil and aged balsamic vinegar (V)	£9.90
<b>Slow cooked sticky pork belly</b> with an apple velouté, wild mushrooms and roasted cherry tomatoes	£11.25	<b>Endive salad</b> with shaved fennel, blood orange segments, pomegranate tossed in truffle oil (VE)	£7.25

## MAINS

<b>Herb crusted lamb rack</b> with green beans, celeriac dauphinoise and red wine-cherry sauce	£28.95	<b>Smoked octopus</b> with crusted potatoes, tempura seaweed crisp and creamy paprika sauce	£26.95
<b>Cornfed chicken</b> with wild mushrooms, spinach and buttered gnocchi	£23.95	<b>Linguini pasta</b> with asparagus, sundried tomatoes, caramelised shallots tossed in a gorgonzola and white wine cream sauce (V)	£16.95
<b>Monkfish</b> with tenderstem broccoli, cauliflower purée and saffron hollandaise sauce	£25.95	<b>Quinoa with courgette flowers</b> , beetroot mousse and pea shoots (VE)	£16.95

## DESSERTS

<b>Vegan Speculoos cheesecake</b> with strawberry, raspberry and blackcurrant reduction (VE)	£9.95	<b>Selection of British cheeses</b> with crackers and chutney (V)	£9.95
<b>Raspberry and white chocolate tartlet</b> (V)	£8.95	<b>Ice-cream (V) or Sorbet (VE) 3 scoops</b> <i>choice of sauce: raspberry, chocolate, lemon or mango</i>	£6.95
<b>Apple tatin</b> with vanilla, honey mascarpone (V)	£8.95		
<b>Exotic fruit platter</b> with mango reduction (VE)	£7.95		

(V) Vegetarian (VE) Vegan

All prices are inclusive of VAT at the prevailing rate. A discretionary 12.5% service charge will be added to the final bill.

Menu descriptions do not include all ingredients.

If you have a food allergy or intolerance, please let us know before ordering.

Allergens: Gluten, crustaceans, molluscs, egg, fish, peanuts, tree nuts, soya, milk, celery, mustard, sesame, lupin, sulphites.



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TERMINUS

KITCHEN



BAR