

Spring / Summer 2009

# The Grill Restaurant

All our produce is sourced from excellent British suppliers using traditional farming methods. Our meats are hung for a minimum of 21 days & fish from sustainable sources.

## Starters

<b>Seasonal Soup of the Day (V)</b>	3.25
w/ thick cut malted bloomer	
<b>Scottish Salmon, Haddock &amp; Coriander Fish Cake</b>	4.95
w/ sweet chilli & lemongrass dipping sauce	
<b>Gressingham Duck &amp; Orange Pate</b>	4.75
w/ Melba toast & red onion marmalade	
<b>Classic Prawn Cocktail</b>	5.25
w/ Marie rose, malted bloomer & tiger prawn	
<b>Honey Dew Melon fan (V)</b>	3.95
w/ summer berries	
<b>Flat Field Mushrooms (V)</b>	5.50
Baked mushrooms stuffed w/ Somerset stilton crust	

## Salads

<b>Smoked Haddock</b>	9.25
w/ Spring Onion & English New Potato & pea salad	
<b>Classic Caesar</b>	5.50
w/ Parmesan, croutons & Cos lettuce	
Add char grilled chicken breast & smoked back bacon	8.95
<b>Char Grilled Tuna Steak</b>	8.50
w/ English new potatoes, cracked olive, mixed leaves & green beans	

(V) denotes vegetarian. Our dishes may contain traces of nuts

[www.grasshopperinn.co.uk](http://www.grasshopperinn.co.uk)

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## Main Course

<b>Cornish Hake Fillet</b>	9.75
Caught daily w/ saffron rice, buttered green beans, grilled plum tomato & dill cream sauce	
<b>Free-range Lamb Leg Steak</b>	11.95
(9oz) w/ redcurrant & rosemary glaze, sauteed potatoes & herb buttered vegetables	
<b>Chicken Supreme</b>	7.75
w/ wild mushroom sauce, English new potatoes & herb buttered vegetables	
<b>Kent Pork Chop</b>	8.25
w/ apple & honey sauce, buttered mash & herb buttered vegetables	
<b>Calves Liver &amp; Bacon</b>	10.95
w/ port gravy, mustard mash & herb buttered vegetables	
<b>28 day hung Sirloin Steak</b>	13.50
(8oz) w/ hand cut chips & seasonal buttered vegetables	
<b>Steak Sauces - Au Poivre or Diane</b>	1.00
<b>'Surf &amp; Turf' 28 day hung Sirloin Steak &amp; Tiger Prawns</b>	16.50
(8oz) w/ hand cut chips & seasonal buttered vegetables	
<b>Plant Pot Steak &amp; Kidney Suet Pudding</b>	9.95
In a plant pot w/ English new potatoes & herb buttered vegetables	
<b>Half BBQ Chicken</b>	7.50
w/ hand cut chips & seasonal buttered vegetables	
<b>Carved Gammon Ham</b>	6.95
w/ hand cut chips peas & egg or pineapple	
<b>Somerset Brie &amp; Mushroom Wellington (V)</b>	7.95
w/ English new potatoes & herb buttered vegetables	

## Chefs Desserts

All w/ a choice of Custard, Cream or Ice Cream\*

<b>Selection of Ice Creams (vanilla / chocolate / strawberry)</b>	3.25
<b>Vanilla pod Creme Brulee</b>	3.50
<b>Blackberry Cheesecake</b>	3.75
<b>Banoffee Pie</b>	3.75
<b>Bread &amp; Butter w/ Spiced Cinnamon *</b>	3.75
<b>Sticky Toffee &amp; Date Pudding *</b>	3.95
<b>Apple Crumble *</b>	4.25
<b>Summer berry Pavlova</b>	4.50

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