

TWO FOR TWENTY-TWO

STRAIGHT FROM THE GRILL

FIRED MONDAY TO FRIDAY ALL DAY
STARTER & MAIN - 22

STARTERS

**Jalapeño & Cheddar
Chipolatas** (GF)
with garlic & herb dip

Breaded Scampi
*with tartare sauce
& lemon*

Pizzetta (VG)
*freshly baked
with basil oil*

**Seasonal Soup
of the Day** (V)
with warm bread

MAINS

*choose your grill from the selection below served with
chermoula dressed salad and garlic & rosemary skin on fries*

Chargrilled Black Angus Rump Steak (GF)
fired & glazed in beef juices
choose pink or cooked through

Beer Battered Haddock Fillet (GF)
with lemon

Truffle & Tusk Burger
*brisket patty and honey glazed pork belly, with truffle &
whipped mushroom parfait, bacon jam and cave aged
cheddar served in a seeded potato brioche bun*

Thai Chicken Skewer (GF)
with chilli, spring onion & coriander

Teriyaki Fillet Steak Skewer
with miso caramel & green onions
supplement 6

Black & Blue Burger
*brisket patty with stilton blue cheese sauce,
red onion jam, rocket and crispy shallots*

FANCY SOMETHING DIFFERENT?

Crispy Shredded Beef Salad
*with sticky soy & ginger sauce, asian slaw,
edamame, mixed pickles, baby gem, rocket
and miso sesame dressing*

SAUCES

+ **Garlic & Herb Butter Sauce** (V,GF) 3

+ **Peppercorn Sauce** (GF) 3

+ **Red Wine Sauce** (GF) 3

+ **Stilton Blue Cheese Sauce** (V,GF) 3

DESSERTS

add a dessert for 5

Sticky Toffee Pudding
*with caramel and a choice of vanilla
ice cream or custard*

Burnt Basque Cheesecake
*with blood orange sorbet
& blood orange sauce*

**Two Scoops of Ice Cream
or Sorbet of Your Choice**

*An optional 7.5% service charge will be added to your bill.
This is split equally between all team members.
If you would like it removing please speak to your server.*

*FOOD ALLERGY NOTICE - If you have a food allergy
or special dietary requirements, please inform a member
of the hospitality team. Thank you.*



THE
REDHOUSE

LILLESHALL