

THE
**KINGS
GRILL**
Saltburn

Starters

Soup of the Day £5.50

Fresh soup served with bread and butter.

Fresh Scottish Mussels £8

Steamed with a white wine, tomato concass and chorizo. Served with a warm baguette.

Pan Seared Scallops £11

Accompanied by a pineapple and chilli salsa, and Parma ham crisps.

Grilled Goats Cheese £8

With a pickled beetroot and pecan nut salad, drizzled with balsamic oil.

Vegetarian Antipasti £5.50

Warm pitta bread, served with houmous, marinated olives, and a balsamic and olive oil dipping pot.

Grilled Mackerel fillet £8

Served with sautéed new potatoes, green beans and a hollandaise sauce to finish.

Confit Duck and Chorizo Salad £9

Finished with a sweet soy dressing.

Potato Skins £6

Served with homemade aioli & chilli dip.

THE KINGS GRILL *Saltburn*

Main Course

From the Grill

All served with sautéed button mushrooms and cherry tomatoes.
Also a choice of chunky or skinny chips.

8oz fillet steak
£27

10oz British ribeye steak
£22

Chicken Breast
£14

Salmon fillet
£17

Served with side salad and lemon garnish

Add on a Side £2.50

House salad

Mixed vegetables

Black pudding

Chunky chips

Skinny fries

Sauces £2.50

Peppercorn

Red wine jus

Diane

Hollandaise

Garlic butter

THE
KINGS
GRILL
Saltburn

A La Carte

Char grilled Beef Fillet, served with confit potato, cauliflower puree, blanched tenderstem broccoli and finished with a redcurrant garlic jus.
£27

Pan Seared Duck Breast, served with dauphinoise potato, buttered baby vegetables and a port wine jus to finish.
£19

Pan roasted Chicken breast served on a roasted pepper, chickpea and butterbean cassoulet, accompanied by crispy curly kale.
£17

Grilled Cod loin, served with creamy chive mashed potato, tender stem broccoli, and a prawn thermidor sauce.
£18

Roasted Vegetable and parmesan Linguini, with fresh rocket and toasted almonds.
£14

Goats cheese and Sun blushed tomato Risotto, with a drizzle of balsamic glaze.
£14

THE
**KINGS
GRILL**
Saltburn

Desserts & Cheese

Chocolate and Pecan Brownie with Caramel and Honeycomb Ice cream.

Baileys and Salted Caramel Cheesecake with a Salt caramel Crumb.

Sticky Toffee Pudding with Stem Ginger Ice cream.

Vanilla Crème Brûlée with Homemade Butter Shortbread.

Mixed Berry Eton Mess

All £6 each.

A selection of British farmhouse cheeses. **£9**

After Dinner Cocktails £6

P.s. I Love You

Dark rum, amaretto, kahlua, baileys & cream.

Espresso martini

Kahlua & frangelico shaken with an espresso.

Lemon Drop

Fresh lemon juice, vanilla vodka & limoncello.

Liqueur Coffee

Please ask for our recommended dessert wines, vintage ports and special liquors.

Allergens: Due to production methods our food **will** contain food allergens, please consult staff when ordering.