



THE
Grill

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any dietary requirements please inform your waiter. As our wines come from a selection of small producers and châteaux some vintage may vary.

Service charge is not added to your bill and is left to your discretion.

All prices are Goods and Services Tax inclusive.



Lunch Specials

Rump

6 oz char grilled rump steak cooked to your liking,
served with chips, onion rings, mushrooms and tomato - £13.50

Pork & Leek Sausage

Char-grilled pork and leek sausages, served with creamed potatoes
and onion gravy - £9.50

The Royal Yacht Mixed Grill

Rump of steak, pork sausage and lamb brochette,
served with chips, onion rings, mushrooms and tomato - £14.00

Omelette

3 egg omelette with fillings of your choice, mushrooms, tomato, cheese or ham,
served with chips and salad - £6.50

Steak and Mushroom Pie

Steak and mushroom pie with a crisp puff pastry lid,
served with buttered mixed vegetables- £9.50

Steak sandwich

Minute steak with caramelised onions and mustard butter, served in warm crusty bread
with chips and salad - £6.50

Served from 11am until 3pm, Monday to Friday



The Grill Menu

The Royal Yacht Burger

8oz burger served in a sesame bun with sweet cured bacon, cheddar cheese, tomato, gem lettuce, Portobello mushroom and avocado mayonnaise, served with chips - £12.50

T-Bone

16oz T-Bone steak cooked to your liking and served with grilled vine ripened tomatoes, mushrooms, baked onion and chips - £18.50

Fillet

10oz prime fillet steak cooked to your liking and served with grilled vine ripened tomatoes, mushrooms, baked onion and chips - £20.00

Sirloin

12oz prime sirloin steak cooked to your liking and served with grilled vine ripened tomatoes, mushrooms, baked onion and chips - £18.50

Rump

12oz rump steak cooked to your liking and served with grilled vine ripened tomatoes, mushrooms, baked onion and chips - £14.75

Grilled Lamb Cutlets

Three cutlets of new season lamb cooked to your liking and served with grilled vine ripened tomatoes, mushrooms, baked onion and chips - £16.80

The Royal Yacht Mixed Grill

Rump steak, sausage, gammon steak and lamb brochette served with grilled vine ripened tomatoes, mushrooms, baked onion and chips - £16.80

The Royal Yacht "Surf & Turf"

4oz rump steak, sweet cured back bacon, lamb cutlet, Grilled Tiger prawns, served with grilled vine ripened tomatoes, mushrooms and chips - £18.50

Jersey Scallops

Pan seared Jersey scallops with mash - £16.50

Optional Extras

Horseradish crème fraiche

Béarnaise

Garlic butter

Peppercorn sauce

Diane sauce

3 Grilled Tiger prawns - £2.00

Side Orders - £4.00 per portion

Chips

Buttered new potatoes

Creamed potatoes

Buttered vegetables selection

Tossed mixed salad

Onion rings



Salads & Snacks

The Royal Yacht Caesar Salad

Chicken Caesar salad with shaved parmesan and bocherone anchovies, finished with rustic croutons - £8.50

The Royal Yacht King Prawn Caesar Salad

A classic Caesar salad served with Grilled Tiger prawns - £10.50

Mussels

Pot of mussels with white wine and garlic, cooked in cream sauce - £6.50 starter / £9.50 main

Desserts

Chocolate pudding

Warm dark chocolate and date pudding with orange sorbet - £6.00
(please allow 8 to 10 minutes)

Cherry tart

Cherry custard tart with vanilla ice cream - £6.00

Selection of Ices

A choice of homemade ice-creams and sorbets - £5.50

Cheese

Selection of local, British and Continental cheeses served with crackers - £7.50

Coffees

Espresso - £1.60

Double espresso - £2.60

Cappuccino - £1.95

Decaffeinated coffee - £1.95

Ristretto - £1.60

Caffe latte - £1.95

Liquor Coffees

Amaretto

Baileys Irish Cream

Grand Marnier

Hennessy

Jameson Irish Whiskey

Kahlua

Père Magloire

£4.60

A selection of teas are also available - £2.60 per pot



Champagne

<u>Champagne – Non Vintage</u>	175ml	Bottle
101 Moët et Chandon, Brut Impérial N.V.		£45.00
102 Pol Roger, Extra Cuvée de Réserve Brut		£50.00
104 Taittinger, Brut Réserve		£55.00
<u>Spéciales Cuvées – Vintage</u>		
120 Dom Pérignon, Moët & Chandon 1999-00		£175.00
<u>Rosé</u>		
131 Taittinger, Cuvée Prestige, Brut Rosé N.V.		£75.00
133 Laurent-Perrier, Cuvée Brut Rosé N.V.		£90.00
<u>House Champagne</u>		
140 Laurent Perrier, Brut Imperial N.V.	£11.00	£45.00
<u>Sparkling Wine</u>		
150 Sparkling Saumur Bouvet, Saphir	£6.95	£29.00
151 Sparkling Saumur Bouvet, Rosé	£6.95	£29.00

House Wine

<u>White</u>	175ml	250ml	Bottle
160 Chardonnay Blanc, Central Valley Concha Y Toro 2008	£3.95	£5.50	£16.50
161 Sauvignon Blanc, Central Valley Concha Y Toro 2009	£3.95	£5.50	£16.50
<u>Red</u>			
162 Cabernet-Sauvignon, Central Valley Concha Y Toro 2008	£3.95	£5.50	£16.50
163 Merlot, Central Valley Concha Y Toro 2008	£3.95	£5.50	£16.50
<u>Rosé</u>			
164 Merlot Rosé, Central Valley Concha Y Toro 2008	£3.95	£5.50	£16.50



White Wine

<u>France</u>	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
203 Petit Chablis Domaine Seguinot Bordet 2007	£6.70	£8.75	£25.50
205 Chablis, Domaine Alain Gautheron (<i>Burgundy</i>) 2006-07			£30.00
209 Montagny, 1 ^{er} Cru, La Grande Roche, (<i>Burgundy</i>) 2006			£38.00
217 Sancerre, Clos des Bouffants, Roger Neveu 2006-07			£29.50
<u>Italy</u>			
227 Pinot Grigio, Altana Di Vico IGT 2008	£4.35	£6.25	£18.00
<u>Spain</u>			
231 Marques de Cáceres, Seco 2006-08			£20.00
<u>Portugal</u>			
233 Quinta de Cabriz, Branco, Daõ 2007			£18.00
<u>Australia</u>			
236 Unwooded Chardonnay, Promised Land, Wakefield 2007-08			£22.00
237 Riesling, Claire Valley, Wakefield Estate 2007-08			£28.50
<u>New Zealand</u>			
239 Sauvignon Blanc, Private Bin, Villa Maria 2008-09			£28.00
<u>California</u>			
242 Sauvignon Blanc, Bonterra Vineyards, Organic 2005-08			£28.00
<u>South Africa</u>			
249 Sauvignon Blanc, Grande Cuvée, Boschendal Estate 2008			£28.00

Red Wine

<u>France</u>	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
301 Givry, Louis Latour 2006-07			£35.00
308 Fleurie, Le Mont Thevenet 2005-07	£6.50	£8.75	£25.00
317 Château Lucas, Lussac, St.Emilion 2005	£6.50	£8.75	£26.00
326 Château Gloria, Cru Bourgeois, St Julien 2005			£62.00
<u>Italy</u>			
337 Nero d'Avolo, Doricum 2006-08	£5.25	£7.00	£20.00
339 Chianti Conti Serristori, Tuscany 2006-07			£24.50



Red Wine

(Continued)

<u>Spain</u>	175ml	250ml	Bottle
341 Marques de Cáceres, Crianza 2005-06			£23.00
<u>Portugal</u>			
345 Vista TN Reserva, Touriga Nacional (Beiras) 2006			£23.50
<u>Australia</u>			
349 Cabernet Sauvignon/Merlot Promised Land Wakefield 2006-07			£26.00
350 Shiraz, Clare Valley Wakefield 2007			£26.00
<u>New Zealand</u>			
355 Pinot Noir, Cloudy Bay, Marlborough 2006-07			£58.00
<u>California</u>			
356 Cabernet-Sauvignon, Valley Oaks, Fetzer Vineyards 2005			£24.00
357 Zinfandel, Wente Vineyards, Livermore Valley 2006			£26.00
<u>Argentina</u>			
359 Reserva Malbec, Bodega Terrazas de los Andes 2006-07			£32.00
<u>South Africa</u>			
363 Cabernet-Sauvignon/ Shiraz, The Pavillion, Boschendal 2008			£20.00

Rosé & Dessert Wine

<u>Rosé</u>	50ml	175ml	250ml	Bottle
401 Rosé de la Chevalière, Michel Laroche 2007				£20.00
402 Sancerre Rosé, Domaine du Pré Semelé 2008		£7.25	£10.00	£30.00
403 Pinot Grigio, Venito, La Barca 2008		£4.85	£6.75	£19.50
407 Rosé, Boschendal Estate 2007-08				£23.00
<u>Dessert Wine</u>				
506 Orange Muscat, Essensia, Quady 2005-06 (37.5 cl) £5.50	£22.00			
507 Black Muscat, Elysium, Quady 2007 (37.5 cl) £5.50	£22.00			