

# THE GRILL ROOM

The Grill Room has provided sustenance to all since the 1800's. We take our inspiration from the Fells and Lakes that surround us and will always look to purchase locally in support of our British farmers.

## STARTERS

**Spring Pea Soup** £8.50  
Confit ham hock and mint oil

**Oak Roasted Salmon Rilette** £10.00  
Toasted sour dough and piccalilli

**Morecambe Bay Potted Shrimps** £11.00  
Melba toast and balsamic pickled onions

**Frank Bird of Penrith  
Chicken & Mushroom Terrine** £10.00  
Fig chutney and caramelised onion brioche

**Twice Baked Allerdale  
Goats Cheese Soufflé** £10.00  
Gazpacho dressing

**Port of Lancaster  
Roasted Breast of Pigeon** £11.00  
Roasted beetroots and lentils

## MAINS

**Wild Mushroom  
& Butternut Squash** £18.00  
Pappardelle, fresh parmesan and rocket

**Frank Bird of Penrith  
Roasted Chicken Breast** £21.00  
Fondant potato and bacon savoy cabbage

**Seared Seabass Fillet** £24.00  
Sauté potatoes and a prawn  
and crayfish emulsion

**Pan Roasted Loin of Pork** £21.00  
Black pudding, caramelised chicory  
and crispy polenta cake

**Pan Roasted Supreme  
of Salmon** £24.00  
Warm niçoise salad with anchovies

**Sun Blushed Tomato,  
Pine Nut & Rocket Risotto** £18.00  
Poached hen egg, Hollandaise sauce

**5oz Beef Burger** £18.00  
Smokey pulled pork and crispy onions, chunky chips and pickled slaw

## GRILLS

All steaks are served with stuffed mushrooms, grilled tomatoes and a choice of flavoured butter. (M)(G)

**8oz Grilled  
Fillet Steak** £40.00

**8oz Dry Aged  
Ribeye Steak** £30.00

**8oz Dry Aged  
Sirloin Steak** £30.00

**12oz Chargrilled  
Lamb Chop** £40.00

Althams butchers 1856 in Morecambe | We recommend enjoying with a bottle of Shiraz

## SHARING STEAKS

**500g Chateaubriand Sharing Steak** £80.00 (for two)

**SAUCES:** Bone Marrow Jus £3.00 | Bearnaise (E)(M)(SUL) £3.00 | Smoked Blue Cheese (M) £3.00 | Peppercorn (M)(MU)(SUL) £3.00

**BUTTER:** Bacon 'Buttie' Butter (M)(N) | Garlic, Lemon & Thyme (M) | Smoked Chilli (M)

## SIDES

**Belsfield Seasoned  
Chunky Chips** (V) (G) £4.00

**Sauté Potatoes with Sea Salt  
& Rosemary** (V) (M) £4.00

**Chargrilled Mediterranean  
Vegetables** (V) £4.00

**Tenderstem Broccoli &  
Toasted Almonds** (V) (N)(M) £4.00

**Mac & Cheese** (V) (M)(G)  
£4.50

**Truffle &  
Parmesan Fries** (V) (M) £4.50

**Roasted Root Vegetables  
& Beetroot** (V) £4.00

**Caesar Salad** (E)(G)(MU)  
£3.00

## SIGNATURE COCKTAILS

**Bellini**  
£9.50

**The Belsfield Old Fashioned**  
£12.50

**The 1892**  
£15.00

## WHITE WINES

**Chardonnay**  
Down Under, Australia  
£9.95 | £28.50

**I Castelli Pinot Grigio  
delle Venezie D.O.C Italy**  
£9.95 | £28.50

**Entreflores Albariño**  
Spain  
£13.50 | £38.50

## RED WINES

**Luna Azul Merlot**  
Chile  
£9.45 | £27.00

**Shiraz**  
Umbala, South Africa  
£10.15 | £29.00

**Malbec**  
Equino, Argentina  
£11.20 | £32.00

(V) Vegetarian | (Ve) Vegan | (GF) Gluten-Free | Wine by the glass is in 250ml measures | **FOOD ALLERGENS AND INTOLERANCES:** Before you order your food and drinks please speak to our staff if you would like to know about any ingredients. We cannot guarantee that any food or beverage item sold is free from traces of allergens. Menu descriptions may not include all ingredients and alcohol may be present in some dishes. | **ALLERGENS:** Please still highlight to your server to inform the kitchen. (C) Celery | (G) Gluten | (CR) Crustaceans | (F) Fish | (L) Lupin | (M) Milk | (ML) Molluscs | (MU) Mustard | (P) Peanuts | (SS) Sesame Seeds | (S) Soya | (SUL) Sulphites | (N) Nuts | (E) Egg



**The Belsfield**  
HOTEL

