

fresh thinking...



Brunch

10.00am till 2.45pm • Sat to 5.00pm • Sun to 4.00pm

Large Toasted Tea Cake, Jam & Butter	£1.95
Teacake & Any Hot Drink	£2.65
Fresh Baked Croissant, Jam & Butter	£1.95
Filled Baked Croissant with Bacon, Brie & Tomato	£3.95
2 Eggs Benedict, Smoked Suffolk Ham, Toasted Muffin & Hollandaise	£6.50
Scrambled Eggs & Smoked Salmon on Toasted Muffin, Fresh Rocket Leaves	£6.95
Breakfast 'Grill' 2 Suffolk Farmhouse Sausages, 2 Smoked Bacon, Grilled Plum Tomato, 2 Poached Eggs, Black Pudding & Muffin Toast	£7.95

Breads

With Olive Oil and Aspoll Apple Balsamic for dipping

Rosemary & Sea Salt Focaccia Mini Loaf	£2.25
Sliced Onion Bread	£1.95
Italian Olive Oil Grissini Sticks	£1.75

Add any of the following to any bread for

Herb Marinated Olives • Fresh made Houmous	£1.50
Slow Roasted Tomato & Herb Tapenade	

A selection of all 3 Breads & all 3 Nibbles to share for 2 people £4.95

Lunch for £5.95

Monday to Friday 12.00 to 2.30pm

Main Course from below including Tea or Coffee

Suffolk Farmhouse Pork Sausages with Mustard Crushed Potato & Fine Beans.
Mushroom & Sun Blushed Tomato Penne with Rocket & Parmesan (v)
Southern Fried Crispy Chicken, Smoked Bacon, Tomato Salsa.
Goats Cheese & Rocket Linguine, Fresh Herb Dressing (v)

Dinner for £11.95

2 Course from below (Monday to Friday only 6.00 to 9.00pm)

Starter

Freshly Made House Soup with Bread.
Hoi Sin Duck Salad with Tortilla Croutons.
Gently Spiced Crispy Crab Cakes with Sweet Chilli & Baby Leaves.

Main

Linguine with Blue Cheese, Rocket and Walnuts (v)
Grilled Chicken, Crispy Chorizo Potatoes & Pepper Sauce.
Slow Cooked Lamb Meatballs with Crushed Potato & Mushroom & Stilton Sauce.

Dessert

Any Dessert from the Blackboard



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Sandwiches / Wraps

10.00am till 2.45pm

Focaccia Sandwiches Garnished with Mixed Salad & Coleslaw

Crayfish & Spring Onion Mayonnaise	£5.95
Chicken & Bacon Club with Tomato & Mayo	£6.50
4oz Grilled Rump Steak Sandwich with Onion Jam	£7.50
Mature Cheddar & Sun Blushed Tomato (v)	£4.95
Hoi Sin Duck Wrap with Cucumber	£5.95

Starters

Freshly Made House Soup with Bread	£4.95
Grilled Chicken, Chorizo & Sweet Pepper Skewers, Baby Leaf Salad (gf)	£5.30
Creamy Garlic Mushrooms on Brioche Toast (v)	£5.25
Sawadee Tempura King Prawn with Ginger & Garlic	£5.95 / £11.50 main
Coarse Duck & Pistachio Pate with Oven Dried Toasts	£5.25
Warm Halloumi Salad with Olives & Almonds (v, gf)	£4.95
Salad of Grilled Lemon Piri Piri Chicken & Pancetta	£5.75
Crayfish Cocktail, Dressed Rocket and Tomato Dressing	£5.50
Meze Style Sharing Plate for 2	£10.95
Olives/Houmous/Spiced Crab Cakes & Sweet Chilli/Sliced Chorizo/Basket Of Bread	

Mains

Bowl of Thai Style Mussels with Coconut & Coriander	£11.95
Smoked Haddock Fishcakes with Soft Buttered Greens & Chive Butter Sauce	£10.95
Grilled Breast of Chicken with Savoy Cabbage,	
Bacon Crushed Potato & Mushroom Sauce	£12.95
Baked Fillet of Sea Bass with Basmati Rice, & Grilled Ratatouille Veg	£14.95
Twice Baked Blue Cheese Souffle with Char Grilled Vegetables & Rocket (v)	£11.25
'Sustainable Fish N Chips' Pollock Fillet, Scampi & Whitebait, Fries & Salad	£10.50
Char Grilled Lambs Liver with Mustard Potato, Fine Beans & Red Wine Gravy	£9.75
Roasted Breast of Duck, White Truffle, Crushed Potato,	
Pancetta, Baby Onions & Broad Beans	£13.95

Steaks

All Beef is English, Aged 21 Days & Cooked Over Volcanic Rock, steaks served with Grilled Tomato, Beer Battered OnionsRings & Skin On Fries or Sweet Potato Fries

8oz Rump Steak	£13.95
10oz Sirloin Steak	£17.95
7oz Fillet Steak	£26.95
18oz Full Rib Steak	£26.95 for 2 to share

'Mixed Grill'

Smoked Bacon, 4oz Rump Steak, Black Pudding, Suffolk Sausage, Lambs Liver, Plum Tomato & Fries, Onion Rings	£14.95
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Steak Sauces

Bourbon & Cracked Black Pepper • Creamy English Stilton	£1.95
Melted Garlic Butter • Bearnaise	

Sides

Skin on Thin Fries • Sweet Potato Fries • Beer Battered Onion Rings	All at £1.95
'Robs Green Salad' • Mixed Salad • Fine Green Beans	

Seasonal & Local Food Specials from the Blackboard Daily

01284 706004 www.thegridgrill.co.uk

the grid grill • 34 abbeygate street • bury st edmunds • suffolk • ip33 1lw

An optional 7% service charge is added to all bills. • All dishes cooked to order, check waiting times during busy periods. • Our kitchen uses nuts, be aware traces may be present.

We accept all major credit cards, we do NOT accept cheques, Amex or Diners. • For allergy advice please check with a staff member. • All items subject to availability.

(v) = vegetarian (GF) = Gluten Free • Some Fish may contain pin bones.

We welcome feedback. If your expectation has not been met then please tell us and we can help, if you don't tell us we'll never know !!!!!

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Wine List

	bottle	125ml	
Bubbles			
1. Champagne Gruet Brut Selection	£45.00	£7.75	
2. Undurraga Brut Chardonnay Pinot Noir (Chile)	£19.95	£4.95	
3. Marquis De La Cour Rose (France)	£21.50	£4.95	
4. Joseph Perrier Cuvee Royale Brut	£49.50		
5. Veuve Cliquot Rose Champagne	£69.50		
White Cool and Crisp			
	175ml	50cl Carafe	75cl bot
6. Pinot Grigio Malandrino(Italy)	£4.75	£12.00	£16.95
7. Neblina Sauvignon Blanc (Chile)	£4.95	£13.00	£15.95
8. Vina Valoria Rioja Blanco (Spain)			£19.50
Juicy and Fruity			
10. Chenin Blanc Robertson Winery (S Africa)	£4.75	£12.00	£16.95
11. Chardonnay/Torrontes Terralis (Arg)			£16.95
13. Riesling Kabinett Klusserather St Michael (Ger)			£16.50
Serious Whites			
15. Chardonnay Louis Latour Grande Ardeche(France)			£27.50
16. Sancerre les Baudrieres			£29.50
Pink			
19. Neblina Cabernet Sauvignon Rose (Chile)	£4.95	£12.00	£16.95
20. Serignan De Comtat VDP D'Orange	£4.95	£12.00	£16.95
Red Smooth and Fruity			
21. Neblina Merlot (Chile)	£4.75	£12.00	£16.95
22. Rioja Bodegas Abalos (Spain)	£4.95	£12.95	£17.50
24. Botter Sangiovese Rubicone IGT(Italy)			£13.95
Spicy and Aromatic			
26. Eaglevei Shiraz (SA)	£4.95	£11.95	£16.95
28. Carmenere Neblina Central Valley (Chile)			£14.75
Big and Beefy			
32. Aires Adinos Malbec (Arg)			£14.95
33. Rioja Crianza, Beberana (Spain)			£21.00
34. Klippenklop Pinotage (SA)			£17.50

Bottled Beer/Cider

Stella Artois 330ml 5%	£3.70
Becks 275ml 5%	£3.70
Corona 330ml 4.6%	£3.70
Local Good Dog Ale 330ml 4.5%	£3.70
Aspall Suffolk Cyder 500ml 5.5%	£3.90
Alcohol Free Becks	£3.20

Minerals & Softs

James White Organic Suffolk Juices 250ml	
Apple / Raspberry & Pear	£2.95
Freshly Squeezed Orange Juice	£2.60
Belvoir Organic Lemonade	£3.10
Belvoir Elderflower Presse	£3.10
Great Uncle Cornelius Ginger Beer	£3.10
Lemonade/Coke/Diet Coke	£2.20
Monteforte Mineral Water 500ml	£2.95

Spirits & Liqueurs

Absolut Vodka	£3.70
Bombay Gin	£3.70
Havana Club Rum	£3.70
Famous Grouse Whisky	£3.70
<i>Ask for a full spirit list.</i>	

Cocktails

'Kir Royal'-Crème De Cassis and Champagne	£7.50
'Kir Imperial' -Fraise De Bois and Champagne	£7.50
'Sweetie Sweetie' - Amaretto,Lime, Apple Juice & Champagne	£7.50
'Bloody Mary'- with Celery Salt, Lemon & Spice	£7.50
'Five a Day'- Raspberry Vodka Marinated Berries & Champagne	£7.50

coffee / brunch / lunch
every day, open all day

traditional sunday menu

kids menu

private hire/parties

special events

regular wine offers

DOWNLOAD
discount vouchers on line

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