

GRILL 88

GROSVENOR SQUARE

Tuesday to Sunday
18:00 to 22:30

Appetizers

Onion Brioche and Olive Baton ^{V, NF} Honeycomb, whipped butter and fresh ricotta	£10
Smoked Salamanca Olives ^{VG, NF}	£5
Bone Marrow Wagyu Steak Tartare ^{NF} Devil's sauce, Oscietra caviar, pickled cornichon and shallots, crème fraiche, jalapeno corn bread	£29
Orkney Scallop and Squid ^{NF, GF} Soy dashi, sea vegetables, rice vinegar gel	£24
Earl Grey Smoked Mackerel Tartare ^{NF, GF} Fermented tomato and fennel, marjoram	£22
Albacore Tuna Sashimi ^{NF, GF} Avocado, wakame seaweed and cucumber, kombu and shiitake vinaigrette broth	£26
Veal Sweetbread ^{NF} Coleslaw, malt sauce and yeast emulsion	£20
Akuna Gold A5 Wagyu Gyudon ^{NF} BBQ foie gras, soft cured duck egg, granola and sesame dressing	£35
Sour Cherry and Apple Salad ^{V, GF} Kale, whipped feta yuzu Koshu, flaked almonds	£16
Hot and Sour Soup ^{GF} Chicken, shiitake mushroom and pomelo	£17
Vegetable Soup of the Day Please ask your server	£12

Mains

Josper Grilled Fish of the Day ^{GF, NF} <i>Fermented datterini tomato, aged feta, salsa verde</i>	£ Market Price
Rainbow Trout ^{GF, NF} <i>Corned leek veloute, wilted spinach, lemon crème fraiche, salmon roe</i>	£35
Grilled Native Lobster ^{GF, NF} <i>Wild garlic butter, sea herbs (half or whole)</i>	£40/£80
New Zealand Rack of Lamb ^{NF} Wild garlic crust, sheep's yoghurt and Roscoff onion	£40
Spring Green Asparagus and Snow Pea Risotto ^{V, VG}	£25

From The Grill

Our large cuts are perfect for sharing. Priced by the 100g and starting around 500g. Halal meat is available, please ask your waiter. Dry aged beef does not benefit from cooking past medium rare.

UK Beef Fillet on the bone ^{GF, NF} Lake District 35 Day Dry Aged 225g	£50
Japanese Wagyu Striploin ^{GF, NF} A4 Kagoshima Black Breed Striploin 5-7 MBS 100g	£55
Australian Bavette Wagyu ^{GF, NF} 8-9 MBS 200g	£45
Black Angus Prime Ribeye ^{GF, NF} USDA Cedar River Farms 200g	£65
Argentinian Ribeye ^{GF, NF} Black Label Beef 280g	£55
UK Lake District Sirloin on the bone ^{GF, NF} 100 days dry-aged 280g	£44
Full-Blood Wagyu Chateaubriand ^{GF, NF} 400g	£160
Wagyu Tomahawk on the bone ^{GF, NF} 4-5 MBS 1.5kg	£250
Butcher's Platter ^{GF, NF} Chef's choice of three meats 750g	£185

Oysters and Caviar

La M Oysters ^{GF, NF} Served with shallot mignonette, Vietnamese dressing, lemon wrap	£4 each
Imperial Oscietra Caviar ^{NF} Acipenser Gueldenstaedtii, served with chopped egg, chives, red onion, crème fraiche and blinis	30g 50g £100 £130
Royal Beluga Caviar ^{NF} Sturgeon Huso Huso, served with chopped egg, chives, red onion, crème fraiche and blinis	30g 50g £200 £250

Sides

Triple Cooked Chips ^{VG, NF, GF} *Add parmesan, truffle or beef dripping	£7 +£3
Hasselback Potato with Raclette Cheese ^{V, NF, GF}	£10
Josper Grilled Heritage Carrots ^{V, NF, GF} Whipped goat's cheese curd, pomegranate molasses	£12
Beetroot Roasted in Embers ^{V, NF} Stracciatella, puffed spelt and sumac	£10
Thames Valley Asparagus ^{V, NF, GF} Smoked onion espuma and piquillo peppers	£12
Mixed Leaves Salad ^{VG, NF, GF} Chardonnay Vinaigrette	£8
Ratte Mashed Potato ^{V, NF, GF}	£8
Water Spinach ^{VG, NF, GF} With soy, minced garlic and ginger	£9

Sauces, butters, and mustards are available upon request £3.50 each

V - VEGETARIAN | VG - VEGAN | NF - NUT FREE | GF - GLUTEN FREE

Please inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill.