

## Off the Grill...

**Burgers** – All served on a Bap with House Sauces, Salad Garnish & Skinny Fries  
(Other potato choices may incur an extra charge)

|                         |  |           |
|-------------------------|--|-----------|
| <b>AWT Burger</b>       | 8oz Aberdeen Angus Beef, Salad, Pickle, Red Onion, Mayo, House Sauce                                     | <b>17</b> |
| <b>Grilled Halloumi</b> | Field Mushroom, Roast Squash & Onion, Pomegranate Molasses,<br>Mint, Toasted Pecans, Tomato & Rocket (v) | <b>15</b> |
| <b>Add ons...</b>       | Dry Cure Bacon <b>2.5</b> Mature Cheddar <b>1.5</b> Melting Onions <b>2</b> Avocado <b>2</b>             |           |

**Guest Burger**

|                 |   |           |
|-----------------|---|-----------|
| <b>K-Burger</b> | Korean-Fried Chicken, Kim Chi, Asian Salad, Chilli & Spring Onion, Chilli Jam | <b>16</b> |
|-----------------|---|-----------|

**Fish** – Chargrilled & Served with a Dressed Salad Garnish, Skinny Fries  
(other potato choices may incur an extra charge)

**Fillet of Wild Halibut – 29**

**Fillet of Stone Bass – 25**

**Add Ons...**

**Sauces** - Hollandaise **2** Chimmichurri **2** Tartare Sauce **0** Salsa Verde **2**  
**Butters** - Garlic & Herb **2** Roast Chicken Skin **2** Sorrel **2** Anchovy **2**

**Meat on the Bone** - All Aberdeen Angus Beef, Served with a Dressed Salad Garnish,  
(Other potato choices may incur an extra charge) Rocket & Red Onion, Skinny Fries

|                                 |                |                 |                |
|---------------------------------|----------------|-----------------|----------------|
| <b>T-Bone</b>                   | <b>24oz 52</b> | <b>Rib Chop</b> | <b>26oz 54</b> |
| <b>42 Day Aged Angus Fillet</b> | <b>9oz 42</b>  |                 |                |

**Meat Off the Bone** - Served with a Dressed Salad Garnish, Skinny Fries  
(other potato choices may incur an extra charge)

|  |             |           |                            |             |             |
|--|-------------|-----------|----------------------------|-------------|-------------|
| <b>Rolled Angus Ribeye</b>               | <b>8oz</b>  | <b>29</b> | <b>Angus Fillet</b>        | <b>6oz</b>  | <b>33</b>   |
| <b>Angus Sirloin</b>                     | <b>12oz</b> | <b>34</b> |                            | <b>9oz</b>  | <b>38</b>   |
| <b>Wagyu Hanger</b> (served Medium-Rare) | <b>6oz</b>  | <b>30</b> | <b>Angus Chateaubriand</b> | <b>16oz</b> | <b>35pp</b> |
| <b>Wagyu Rump</b> (served Medium-Rare)   | <b>6oz</b>  | <b>40</b> |                            |             | (for 2)     |
| <b>Wagyu Rump</b> (served Medium-Rare)   | <b>8oz</b>  | <b>48</b> |                            |             |             |

**GREYHOUND MIXED GRILL –**

Angus Rump, Dry Cure Bacon Chop, Chorizo, Burgos Black Pudding,  
Iberico Pork, Slow-Cooked Tomatoes, Watercress & Chips **27**

**Add Ons...**

**Sauces** – Hollandaise **2** Pepper **2** Béarnaise **2** Barbecue **2** Red Wine & Shallot **2**  
**Butters** – Anchovy **2** Marrow Bone **2** Garlic & Herb **2**  
Garlic & Herb **2** Blue Cheese **2** Marmite **2** Peanut Butter & Marmite **2**

**Side Orders**

|                    |  |
|--------------------|--|
| <b>Vegetables:</b> | Buttered Greens <b>4</b> Buttered Spinach <b>5</b> Petit Pois a la Française <b>5</b><br>Honey Roast Carrot, with Toasted Hazelnuts <b>5</b> |
| <b>Salads:</b>     | Leaf <b>4</b> Mixed <b>4.5</b> Asian <b>4.5</b> Wakame Seaweed & Sesame <b>5</b><br>Tomato & Basil <b>4</b>                                  |
| <b>Carbs:</b>      | Fries <b>4</b> Wagyu Fat Triple-Cooked Chips <b>4.75</b> Truffled Parmesan Chunky Chips <b>6.25</b>  |