



**THE GRILL**  
AT THE MANDOLAY

*Complete Menu*

## WELCOME

It is our pleasure to welcome you to The Grill at Mandolay, and on behalf of the entire kitchen brigade, and our service team, may I thank you for choosing us, I hope that you will enjoy your meal.



**Matthew Milliken**  
MANAGING DIRECTOR

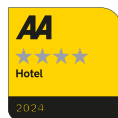
I have personally designed a menu which I believe satisfies a number of essential requirements. By using responsibly, locally sourced and seasonal produce, cooked simply and presented without fuss, we are able to provide exceptional dishes that respect the ingredients that we use.

But the most important responsibility of any restaurant is to serve food that tastes good, and I hope that we achieve this simple, yet significant challenge, and that every mouthful excites, and delights.

Whatever your reason for visiting The Grill at Mandolay, please relax and enjoy your time with us, it is our privilege to serve you.



**David Fodor**  
HEAD CHEF



# MANDOLAY

One Unique Hotel  
Infinite Possibilities

## OUR AWARD WINNING SIGNATURE GRILL MENU

Designed by Head Chef David Fodor, our menu features a combination of classic dishes and exciting flavours, using the finest locally sourced and seasonal produce.

Two Courses

£26.95

PER PERSON

Three Courses

£34.95

PER PERSON

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### TO START

Venison Carpaccio

Beetroot Purée, Pickled Blackberry, Crispy Capers

Soy and Sesame Tuna Tartare

Avocado Purée, Pickled Beetroot with a Sourdough Crisp

Wild Mushroom and Winter Truffle Arancini

Black Garlic Emulsion, Crispy Pecorino, Pickled Red Onion

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### TO FOLLOW

Sirloin of Beef

Heritage Carrots with Sautéed Girolle Mushrooms, Crispy Pancetta,  
Roasted Baby Onions, Carrot Purée, and Pinot Noir Jus

Roasted Winter Vegetables with King Oyster Mushroom

Parsnip, Heritage Carrots, Swede, Cauliflower  
with Mushroom Purée, and Onion Jus

Seared Salmon Supreme

Lobster Bisque with Saffron and Garlic Parisienne Potatoes,  
Pea Purée, and Roasted Cauliflower

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### TO FINISH

Dark Chocolate and Morello Cherry Tartlet

Served with White Chocolate Mousse

Vanilla and Cinnamon Panna Cotta

Served with Caramelised Pear

Mulled Winter Berry Pavlova

Served with Vanilla Crème Fraiche

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## SNACKS

Charred Pitta Bread with Hummus and Tzatziki	£4.50
Bang Bang Popcorn Chicken	£6.50
Sharing 14" Garlic Bread Add Mozzarella	£6.50 + £1.50
Halloumi Fries with Sweet Chili Sauce	£6.00

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## SMALL PLATES

Soup of the Day with Toasted Sourdough	£6.50
Tempura Prawns with Chilli and Lime Sauce	£8.00
Grilled Mediterranean Vegetable and Goats Cheese Tartlet with Balsamic Reduction and Rocket Salad	£7.00
Lamb Shoulder Bon Bons with Harissa Mayonnaise	£8.00
Smoked Pancetta and Pea Arancini with Basil Sauce	£7.00
Buffalo Chicken Wings with Blue Cheese Sauce	£7.00

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## STONE BAKED PIZZA

Margherita Tomato Sauce and Mozzarella Cheese	£14.00
BBQ Chicken Tomato, BBQ Sauce, Mozzarella Cheese, Marinated Chicken, and Red Onions	£15.00
Pepperoni Tomato Sauce, Mozzarella Cheese, and Salami	£15.00
Calabrese 'Spicy' Pepperoni Tomato Sauce, Mozzarella Cheese, Calabrese Salami, and Chilli Peppers	£15.00

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**PLEASE ALWAYS INFORM US OF ANY ALLERGIES AND INTOLERANCES BEFORE PLACING YOUR ORDER**  
Please be aware, we cannot guarantee the total absence of Allergens. Following legal guidelines, detailed information on the 14 major 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 | Includes VAT | Vaping is not permitted.

## MAINS

Mandolay Burger	£18.00
Homemade 8oz Premium Beef Patty, Smoked Streaky Bacon, Gruyere Cheese, Red Onion, Gherkin, Tomato, Gem Lettuce, Burger sauce, Sesame Seeded Brioche Bun, and Triple Cooked Chips	
Chargrilled Chicken Burger	£17.50
Chorizo Crumb, Mozzarella Cheese, Gem Lettuce, Tomato, Red Onion, Sesame Seeded Brioche Bun, Sriracha Mayonnaise, and Triple Cooked Chips	
Tempura Battered Cod	£17.50
Tartar Sauce, Pea Purée, Charred Lemon, and Triple Cooked Chips	
Sirloin Steak 8oz	£29.00
Peppercorn Sauce, Confit Cherry Vine Tomatoes, Dressed Rocket, and Triple Cooked Chips	
Thai Red Chicken Curry	£16.00
with Coconut Jasmine Rice	
Alternatively Vegan Curry	£14.95
Beef Stroganoff	£17.00
with Herb Mashed Potato	
Chicken and Leek Pie	£16.50
with Creamy Mashed Potato, and Tenderstem Broccoli	
Quiche Lorraine	£15.50
with House Salad	
Classic Caesar Salad	£11.95
Gem Lettuce, Shaved Parmesan, Caesar Dressing, Herb and Garlic Croutons, Anchovies	
Add Chargrilled Chicken	+ £4.00
Seafood Tagliatelle	£18.00
Mussels, Clams, Squid, King Prawns, our Special Seafood Sauce, Lemon, Parsley	

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## SIDES

Skinny Fries	£5.25
Triple Cooked Chips	£5.25
Truffle and Parmesan Fries	£5.25
House Salad with Dressing	£5.25
Beer Battered Onion Rings	£5.25
Tenderstem Broccoli	£5.25

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## DESSERT

Apple and Blackberry Crumble Served with Warm Vanilla Custard	£7.00
Dark Chocolate Cake Served with Warm Chocolate Sauce	£7.00
Sticky Toffee Pudding Served with Vanilla Ice Cream	£7.00
Vegan Banoffee Cheesecake Served with Vegan Salted Caramel Ice Cream	£7.00
Selection of Purbeck Ice Creams and Sorbets	
One Scoop	£3.00
Two Scoops	£4.00
Three Scoops	£6.00
Selection of Fine Cheeses Served with Quince Jelly, Grapes, Artisan Crackers	£12.50

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## TOAST THE OCCASION IN STYLE!

Champagne	125ml	Bottle
Lanson 'Le Black Création' Brut Champagne NV Champagne, France 12.5% V	£13.50	£72.00
Lanson 'Le Rosé' Brut Champagne N Champagne, France 12.5% V	£15.50	£89.00
Lanson 'Le Green Label Organic' NV Champagne, France 12.5% V O		£110.00
Lanson 'Le Blanc de Blancs' NV Champagne, France 12.5% V		£120.00

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Sparkling Wine	Bottle
Val d'Oca Prosecco Extra Dry Millesimato 2022 Veneto, Italy 11% V	£32.00
Val d'Oca Prosecco Rosé Extra Dry Millesimato 2020 Veneto, Italy 11.5% V	£34.00
Domaine Gueguen Crémant de Bourgogne Blanc de Noirs Brut NV Burgundy, France. 12% V O	£49.00

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## WINES BY THE GLASS

### White Wine

	125ml	175ml	250ml
<b>Ayuso Castillo de Benizar Macabeo 2023</b> La Mancha, Spain 12.5% V O	£4.95	£7.40	£9.90
<b>Familia Correa Lisoni Chardonnay Superior 2022</b> Central Valley, Chile 13% V	£5.30	£8.00	£10.60
<b>Botter La Di Motte Pinot Grigio 2022</b> Veneto, Italy 12.5% V O	£5.60	£7.90	£10.60
<b>Domaine des Tilleuls Sauvignon</b> <b>Sélection Val de Loire 2021</b> Loire, France 12.5% V	£5.60	£7.90	£10.60
<b>L'Avenir Horizon Chenin Blanc 2023</b> Stellenbosch, South Africa 13% V	£5.90	£8.30	£11.40
<b>Ten Sisters Sauvignon Blanc 2022</b> Marlborough, New Zealand 13% V	£6.95	£9.50	£13.90
<b>Domaine Gueguen Chablis 2022</b> Burgundy, France 12.5% V O	£9.10	£12.90	£18.10

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### Rosé Wine

	125ml	175ml	250ml
<b>Ayuso Castillo de Benizar Rosado 2022</b> La Mancha, Spain 12.5% V O	£4.95	£7.40	£9.90
<b>Familia Correa Lisoni Rosé Superior 2021</b> Central Valley, Chile 13% V	£5.30	£8.00	£10.60
<b>Domaine Pey Blanc No.1 Rosé 2023</b> Burgundy, France 12.5%	£7.50	£10.70	£15.00

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### Red Wine

	125ml	175ml	250ml
<b>Ayuso Castillo de Benizar Tempranillo 2022</b> La Mancha, Spain 13% V O	£4.95	£7.40	£9.90
<b>Familia Correa Lisoni Merlot Superior 2021</b> Central Valley, Chile 13% V	£5.30	£8.00	£10.60
<b>Château Jaquet de la Grave Bordeaux 2021</b> Bordeaux, France 14% V	£5.60	£7.90	£10.60
<b>Domaine des Tilleuls Cabernet Franc 2020</b> Loire, France 12.5% V	£5.70	£8.20	£11.30
<b>Ramírez de la Piscina Rioja Crianza 2019</b> Rioja, Spain 15% V	£6.40	£9.10	£12.80
<b>Familia Blanco Mairena Malbec 2022</b> Mendoza, Argentina 13.5% V	£6.95	£9.50	£13.90
<b>Vignerons Ardèchois Montjau Côtes du Rhône 2021</b> Rhône, France 13.5% V O	£7.50	£10.70	£15.00

V VEGETARIAN | O ORGANIC

PLEASE ASK TO SEE OUR FULL WINE AND DRINK SELECTIONS



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Infinite Possibilities



TO VIEW OUR ALLERGEN  
MENU, PLEASE SCAN  
THE QR CODE