



### *Welcome to Corner Grill House.*

By choosing to dine with us today, you've chosen to be a part of an independent restaurants story, and we're incredibly grateful for your support.

The food you're about to enjoy is carefully created by a team of passionate chefs, using only the best ingredients. Our meat is supplied by a family run farm and butcher, R&J Yorkshire's Finest, who house our beef in Himalayan Salt Chambers. This technique doesn't "salt" the beef, but rather alters the environment in a way that intensifies the flavour of the meat, giving us award-winning, tender steaks.

Our fish comes direct from local fishery, F.R. Fowler and Son Burnholme Fisheries. And the delicious bread that you'll enjoy comes from Bluebird Bakery in York.

Thank you again for choosing to dine with me and my team.

*Chef Radek Bak*



*Within our menu you'll find vegan, vegetarian and gluten free options. For food allergies, please inform a member of our team who will be happy to assist.*



# STARTERS

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Each starter comes with a crusty white bloomer from local Bluebird Bakery, or gluten free bread.

**Sharing Board** **£23.00**

Choose any 3 of your favourite starters.

**Pigs in Blankets** **£9.00**

With white wine, lemon juice, honey and grain mustard, finished with freshly chopped parsley.

**Chilli Prawns** **£8.50**

Seared king prawns cooked with white wine, chilli, garlic and smoked paprika, finished with freshly chopped parsley.

**Garlic Prawns** **£8.50**

Seared king prawns cooked in creamy white wine and garlic sauce, with lemon juice and finished with freshly chopped parsley.

**Duck Pate** **£8.20**

Yorkshire Finest duck liver and port pate, served with onion chutney, mixed salad, cherry tomatoes and balsamic glaze.

**Baked Mushrooms** **£8.00**

Pot of creamy, baked garlic mushrooms finished with melted Parmesan cheese.

**Beet Caprese Salad VG** **£7.50**

House mixed salad with cherry tomatoes, finely sliced beetroot, plant-based feta cheese and roasted pumpkin seeds, finished with a balsamic drizzle.

**Soup of the Day VG** **£7.50**

Chef's favourite soup made from locally sourced ingredients.

**Bread & Olives VG option available** **£5.90**

Green and black pitted olives with chilli pepper, parsley and garlic, served with crusty white bloomer and homemade garlic butter.





## MAINS

### **Lamb Rump GF option available**

**£26.00**

A Yorkshire 8oz Lamb Rump marinated with fresh rosemary. Served with sauteed new potatoes and Chantenay Carrots, finished with a mint gravy.

### **6oz Venison Haunch Steak GF option available**

**£26.00**

Served pink with dauphinoise potato & pan fried Tenderstem Broccoli with garlic, finished with balsamic demi glaze.

### **Ox Cheek**

**£25.00**

Slowly braised ox cheek, served with horseradish mashed potatoes, caramelised onions and pot of creamed leeks, finished with rich demi glaze sauce.

### **Chicken Fricassee GF**

**£24.00**

Creamy diced chicken breast cooked with onions, garlic, & mushrooms finished with splash of cognac and herbs, served with mashed potatoes.

### **Veggie Board VG, GF**

**£22.00**

A delicious board of sauteed potatoes, tenderstem broccoli, and glazed chantenay carrots, with grilled tofu. Served with tomato relish and house salad.

### **Chorizo & Prawn Risotto GF**

**£22.00**

Our favourite risotto, cooked with white wine, chorizo, king prawns, finely sliced shallots, garlic and chopped parsley, sprinkled with grated Parmesan cheese.

### **Mushroom Risotto VG, GF option available**

**£20.00**

Mushroom & leek Risotto cooked in white wine, with garlic, shallots, chopped spinach, finished with sprinkle of grated Parmesan Cheese

### **Fish of the Day GF**

**£££**

Ask our server about the catch of the day.

All our fish are supplied by our local supplier F.R. Fowler and son Burnholme fisheries Established in 1906.







# STEAKS

*Each dish comes with roasted red onion, sun-blushed tomato and hand-cut chips or skin on crispy fries*

## FROM HIMALAYAN SALT CHAMBER

### **60-day Salt Aged 20oz T-Bone Steak** **£50.00**

The Yorkshire's Finest salt aged T-bone steak contains both the sirloin and a section of the fillet, providing amazing flavour and texture in one steak. A great dish to share or enjoy by yourself.

### **60-day Salt Aged 13oz Porter House Steak** **£32.00**

Magnificent, bone-in Sirloin Steak. It has a layer of soft beef fat which will render down during cooking, giving incredible beefiness & succulence.

### **60-day Salt Aged 10oz Rib-Eye Steak** **£31.00**

A brilliant rib-eye steak, with a level of creamy fat and marbling which delivers the ultimate amount of flavour and tenderness.

## PREMIUM RANGE

### **8oz Fillet of Beef** **£36.00**

A centre cut fillet steak. Tender and lean with almost no fat running through it.

### **8oz Sirloin Steak** **£28.00**

Butter-tender piece of beef with a small rim of fat that serves as the flavour carrier.

### **8oz Bavette Steak** **£22.00**

Very flavoursome and tender steak, with plenty of marbling which aids the flavour profile





## SIDES & SAUCES

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**SIDES** VG options available, please ask your server

<i>Chunky Chips</i>	<b>£4.95</b>
<i>Skin On Crispy Fries</i>	<b>£4.95</b>
<i>Sauteed New Potatoes</i>	<b>£4.95</b>
<i>Creamy Mash</i>	<b>£4.95</b>
<i>House Mixed Salad</i>	<b>£4.95</b>
<i>Dauphinoise Potato</i>	<b>£5.55</b>
<i>Truffle &amp; Parmesan Fries</i>	<b>£5.95</b>
<i>Creamed Leeks</i>	<b>£5.25</b>
<i>Garlic Mushrooms</i>	<b>£5.25</b>
<i>Honey glazed Chantenay carrots</i>	<b>£5.25</b>
<i>Pan fried Garlic Tenderstem Broccoli</i>	<b>£6.25</b>
<i>Sauteed Garlic King Prawns</i>	<b>£6.95</b>

**SAUCES** **£3.50**

- Peppercorn Sauce*
- Red Wine Sauce*
- Blue Cheese Sauce*
- Mushroom Sauce*





## HOMEMADE DESSERTS

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### ***Sticky Toffee Pudding***

**£8.00**

A classic British pudding made with chopped dates, served with homemade toffee sauce and scoop of vanilla ice cream.

### ***Apple Crumble GF***

**£8.00**

Apple and cinnamon crumble served warm with crème anglaise and dried raspberries.

### ***Chocolate Tart VG***

**£8.00**

A rich Chocolate Tart with a crunchy digestive base and creamy chocolate filling made with coconut milk, and served with fruit compote.

### ***Crème Brûlée***

**£8.00**

Classic Vanilla Crème Brulee with caramelised sugar crust and shortbread.

### ***Panna Cotta GF***

**£8.00**

White chocolate Panna Cotta served with black forest compote. A delicate, sweet, and smooth texture.

*If you have a food allergy or a special dietary requirement,  
please inform a member of our staff team.*

