

Hillbark Grill

EST 2005



EXPERIENCE WIRRAL THROUGH YOUR TASTEBUDS

The Hillbark Grill Room first opened its doors in 2005 and was regarded as one of the Wirral's hidden gems for inclusive meat & vegetable grilled dining.

With all produce sourced from local suppliers & prepared by in-house butchers, the classic story in 2020 has not changed.

EAT LOCAL, DRINK LOCAL,
EXPERIENCE LOCAL



STARTERS

CHICKEN LIVER PÂTÉ Onion chutney, toasted brioche	£9	PRAWN COCKTAIL Avocado and Marie Rose sauce	£11
PAN FRIED SCALLOPS Black pudding, lemon butter drizzle	£15	CHORIZO & OCTOPUS Flambéed, fresh basil	£11
SMOKED SALMON Cream cheese, dill, rocket, lemon	£13	FRITTO MISTO Spicy aioli (v)	£10
STEAMED MUSSELS Cream, garlic, lemon, white wine reduction	£11	TOMATO SOUP Roasted provincial vegetables and focaccia croutons (v)	£8
SERRANO HAM Watermelon, basil	£10	FRIED CAMEMBERT Caramelised on the outside, soft on the inside, cranberry jelly (v)	£11
BEETROOT Cracked black pepper, olive oil, balsamic (v) (vg)	£8	PORTOBELLO MUSHROOMS Garlic butter, grated parmesan (v)	£8





STEAK GRILLING GUIDELINES

BLUE

A completely red centre means a cool and deliciously pure inside, with an exterior seared for less than 2 minutes

RARE

Tender, warm and glowing red on the inside, seared for slightly longer with some juices flowing

MEDIUM RARE

The most popular choice, buttery and flavourful from the melted fat with a beam of red in the centre

MEDIUM

Blushing pink all over and slightly firmer, the delectable flavour remains, yet there are less juices

MEDIUM WELL

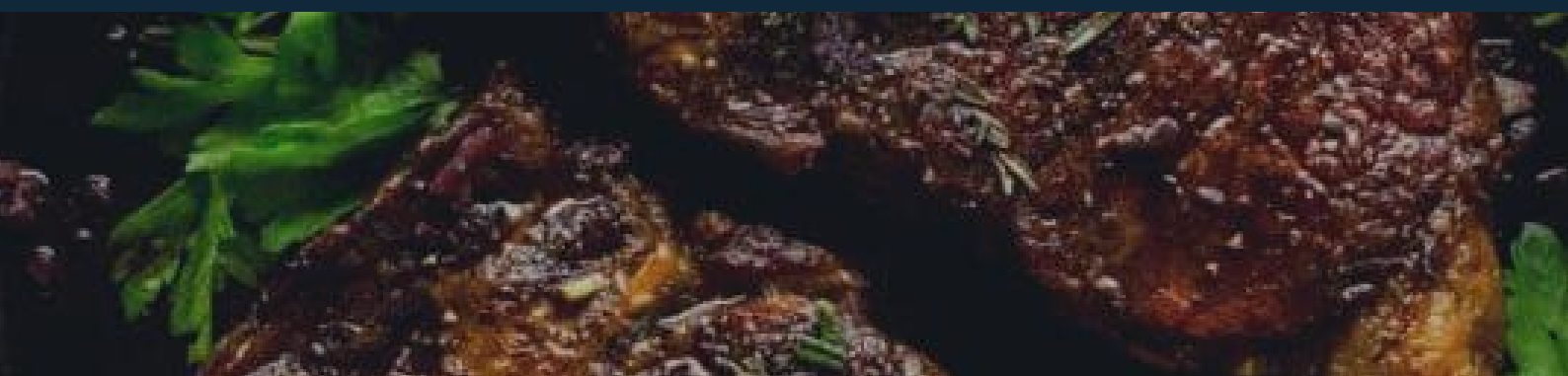
A dash of pink in the centre, this is a much firmer option with some tenderness lost from a charred outside

WELL DONE

Darkly charred on the outside with an evenly cooked centre, this will be slightly firmer with no juices flowing

LOCALLY SOURCED

Our meat is of the finest quality, supplied locally by Mark Webster and his typically 28 day aged, class A grass - fed beef. Butchered in-house and grilled to your idea of perfection



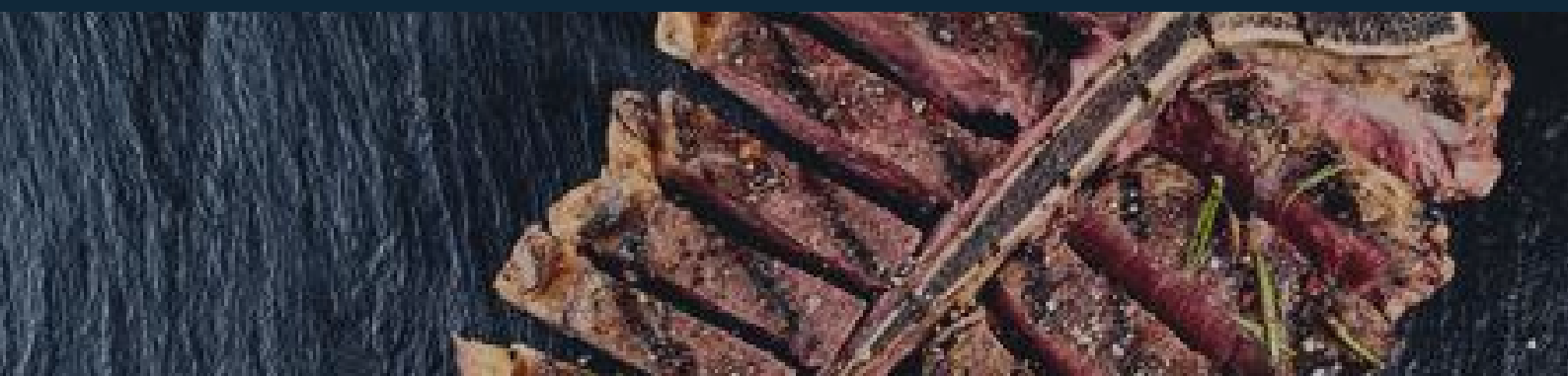


STEAK & MEAT ON THE BONE

RUMP 12oz	£29	FILLET 8oz	£33
SIRLOIN 12oz	£29	RIBEYE 12oz	£29
TOMAHAWK RIB 50oz	£70	PORTERHOUSE 21oz	£35
PORK LOIN RIBS 14oz	£25	LAMB CHOPS 11oz	£28

SPECIALITY SAUCES

BÈARNAISE SAUCE Served at room temperature	£3	SAUCE SELECTION Wild mushroom, Au poivre, Diane	£8
COMPOUND BUTTERS Garlic, Cafe de Paris	£3		





SEAFOOD

WHOLE SEA BREAM £24
Grilled, topped with lemon butter

LEMON SOLE £24
Poached, topped with shrimp, white wine sauce

BLACK TIGER PRAWNS £24
Grilled, chilli, garlic butter

SALMON £21
Baked, topped with a chorizo cream sauce

COD £23
Battered, crushed minted garden peas, chips

MUSSELS £19
White wine, garlic, lemon sauce

CATCH OF THE DAY £22
Grilled, topped with olive oil

LOBSTER THERMIDOR £32
Cream sauce - egg yolk, cheddar cheese, brandy, parmesan, tarragon

VEGAN & VEGETARIAN

LENTIL CURRY £15
Roasted vegetables, cherry tomato sambha, basmati rice

TARTE FINE £15
Couscous, wild mushroom, roasted seasonal vegetables, tomato coulis

FRIED HALLOUMI £14
Pan fried, saute sweet peppers, roasted tomatoes, vegetables

GRILLED AUBERGINE £14
Salsa Verde, confit cherry tomatoes, toasted seeds





HOUSE SPECIALITIES

BEEF & REEF

8oz fillet steak, king scallop, tiger prawn, garlic brandy butter

£39

HILLBARK STEAK ROLL

Lightly toasted baguette, flavourful steak, caramelised onion

£22

HILLBARK BURGER

Cheddar cheese, smoked bacon, lettuce, tomato

£20

CHICKEN BREAST

Pan fried, crumbed parmesan, salsa verde and tomato coulis

£21

SALADS

TOMATO & ONION

Balsamic, sea salt, cracked black pepper

£7

APPLE & BLUE CHEESE

Shredded iceberg, walnuts, dressing

£13

FRESH GREENS

Tossed salad leaves, herbs, dressing

£7

CRISPY BEEF SALAD

Rocket, watermelon, cashews and sesame

£13

SIDES

ROASTED BROCCOLI

£4

ROASTED VEGETABLES

£4

DAUPHINOISE POTATOES

£4

BABY NEW POTATOES

£4

EXTRAS

PARMESAN CHIPS

£4

CRISPY ONION RINGS

£4

PAN FRIED PORTOBELLO

£4

SIDE SALAD

£4





DESSERTS

RICE PUDDING

£ 8

Enveloped in white chocolate,
lemon curd

STICKY TOFFEE PUDDING

£ 8

Sweet date sponge pudding,
creamy caramel sauce

VANILLA ICE CREAM

£ 8

Rich chocolate sauce drizzled over
vanilla pod ice cream

CHEESE SELECTION

£ 12

Cheese platter, water biscuits

CHOCOLATE BROWNIE

£ 8

Rich & chocolatey, vanilla pod
ice cream

CRÈME BRÛLÉE

£ 8

Crunchy caramelised sugar,
silky smooth custard

HILLBARK ICE CREAM

£ 8

An extravagant dessert combining vanilla
pod ice cream, marshmallow, nougat,
honeycomb, brittle and nuts

ALL ALLERGEN INFORMATION IS AVAILABLE
ON REQUEST

