



FAHRENHEIT GRILL

Starters

Oven Baked Camembert - served with Toasted Artisan Bread (v)	£ 5.00	500 pts
King Prawn Cocktail - a classic Prawn Cocktail garnished with Cucumber, Lemon and a Marie Rose Sauce	£ 5.50	550 pts
Chargrilled Asparagus - served with a Soft Poached Egg and warm Hollandaise Sauce (v)	£ 4.50	450 pts
Pan Seared Scallops - served with Crispy Chorizo and Seasonal Leaves	£ 7.00	700 pts
Today's Seasonal Soup - served with Artisan Bread	£ 4.00	400 pts
Seared Chicken Livers - served with Crispy Smoked Bacon and a creamy Madeira Sauce	£ 5.00	500 pts

Grills

All our steaks are matured for a minimum of 28 days. To help make your decision, please see 'Our Steaks' section below.

British 10oz Rump Steak - served with Rustic Fries, Mushroom and Tomato	£ 13.00	1300 pts
British 8oz Sirloin Steak - served with Rustic Fries, Mushroom and Tomato	£ 14.00	1400 pts
Steak Frites - 28 Day Matured British 6oz Rump Steak served with Skinny Fries	£ 11.00	1100 pts
British 7oz Fillet Steak - served with Rustic Fries, Mushroom and Tomato	£ 15.00	1500 pts
Lemon and Garlic Farm Assured Chicken Breast - served with Gratin Dauphinoise and Seasonal Greens	£ 11.00	1100 pts
British 16oz Rib-eye Steak - on the bone served with Rustic Fries, Mushroom and Tomato	£ 20.00	2000 pts
Steak Burger - served in a Sour Dough bun with Pickle, Lettuce, Tomato, Onion and Skinny Fries	£ 10.00	1000pts

Steak Sauces

Red Wine and Shallot	Peppercorn	Béarnaise	£ 2.00	200 pts
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Fish

Grilled Sea Bass Fillets - served with Lemon and Caper Butter, New Potatoes, Broad Beans and Vine Cherry Tomatoes	£ 12.00	1200 pts
Beer Battered Fish and Chips - served with Mushy Peas and Tartare Sauce	£ 10.50	1050 pts
Smoked Haddock Risotto - with a Soft Poached Egg	£ 10.00	1000 pts
Seared Supreme of Salmon - with Asian Salad and Aromatic Dressing	£ 11.00	1100 pts

Seasonal Dishes

Double Cooked Free Range Pork Belly - with Buttered Mash and Seasonal Green Vegetables	£ 12.00	1200 pts
Creamy Basil and Broccoli Linguine - served with Peas and Freshly Grated Parmesan (v)	£ 9.00	900 pts
(Add Grilled Free Range Chicken Breast)	£ 2.00	200 pts
Lamb Rump - Lightly Scented with Rosemary and Garlic	£ 14.00	1400 pts
Roast Butternut Squash Risotto - with Blue Cheese and Wilted Spinach (v)	£ 10.00	1000 pts

Special of the Day

Your server will be delighted to let you know about today's special dish

A.Q. A.Q. pts

Sides

Seasonal Green Vegetables	Skinny Fries	Garlic Bread Ciabatta	£ 2.00	200 pts
Seasonal Leaf Salad	Rustic Fries	Potato Dauphinoise		
Beer Battered Onion Rings				

Desserts

Traditional Lemon Tart - served with Double Cream	£ 5.00	500 pts
Rich Classic Chocolate Fondant - served with Cornish Ice Cream	£ 5.00	500 pts
Crème Brûlée - a Rich Custard topped with a Caramel Crust	£ 5.00	500 pts
New York Vanilla Cheesecake - garnished with Seasonal Fruits	£ 5.00	500 pts
Banoffee Sundae Meringue - a wonderful combination of Meringue, Banana and Toffee	£ 5.00	500 pts
Callestick Farm Cornish Dairy Ice Cream - choose from our selection of Cornish Clotted Cream Vanilla Ice Cream, Belgian Chocolate, Honeycomb or Strawberry	£ 4.00	400 pts
Cheese Board - selection of British and Continental cheeses	£ 7.00	700 pts

Our Steaks

Our steaks are aimed at the most discerning palate and we take great pride in sourcing our beef through our master butcher from regionally based British **Red Tractor Assured Farms**. Only the very best cattle that comply with strict quality standards are individually selected, and then traditionally matured for a minimum of 28 days.

Choose from:

Rump Steak - Strong flavoured and firm textured steak with a great taste

Sirloin Steak - This cut is from the centre section of the short loin, which consistently produces great flavour and texture

Fillet Steak - The most tender cut, delicate, sweet and delicious

Rib-eye Steak - Cut from the rib section, this steak is full flavoured and has a consistent meaty texture, enhanced by the natural marbling running through the centre

Genting Rewards You can use your Genting Rewards points to pay or part pay for any items on the menu. You will also earn points for all your purchases, just present your Genting Rewards card when you pay. Earned points can be used for future food and drink purchases, or you can redeem them for casino bets - just insert your card into any of the i-Kiosks in the Club and select the offer or bet you would like to use.

(v) No meat or fish.

A.Q. These dishes are market priced based on the season and the dish.

All weights quoted are prior to cooking. When ordering please let us know if you have any food allergies or specific dietary requirements. Please note that some of these products may contain traces of nuts, and are prepared in a kitchen where nut products are present. Some of our fish may contain bones, although all efforts have been made to remove them. All prices are inclusive of VAT at the standard rate. Service is not included.