

RESTAURANT DINING MENU

Available from 11.00am - 10.00pm

Starters and Salads

Celeriac and Truffle Soup (V,G,D,C,S) £5.95
With chive crème fraîche and blue cheese toasties

Textures of Beetroot with Goat's Cheese Mousse (V,D,G,SD) £7.95
Pickled beetroot, charred beetroot, beetroot focaccia

Salmon, Horseradish and Chive Croquette (G,D,E,F,Mu,S,SD) £7.95
Homemade salad cream, watercress

The Grill's House Rub Chicken Wings (E) £6.95
With chipotle mayonnaise

Quinoa Salad (V,Mu,SD,D) £6.95
Roasted butternut squash, chickpeas, feta, pumpkin seeds, sun-blushed tomatoes and radish salad with sherry vinaigrette

Crispy Bourbon Glazed Pork Belly (D,E,Mu) £7.50
Potato and chive salad, corn salsa and ranch dressing

Chicken and Chorizo Hot Dog Sliders (G,E,SD,D) £6.50
Garlic mayonnaise and crispy onions

Spiced Prawn Cocktail (Cr,D,SD) £10.50
(£3.00 supplement applies for dinner inclusive packages)
Succulent royal prawns with pickled cucumber, tomato sambal, gem lettuce and mint yoghurt

Italian Flavours

Potato Gnocchi with Pulled Garlic Chicken (G,D,E,SD) £16.95
Pea, lemon and tarragon cream

Handmade Filled Pasta of the Day (V,G,D,E) £19.50
Please ask for today's special

Mozzarella, Provençal Vegetables and Sun-Dried Tomato Calzone (V,G,E,D) £15.95
Rocket salad, fries and basil sour cream

Pies

Wild Mushroom, Celeriac and Spinach Pie (V,C,G,D,S,SD,E) £16.95
Topped with truffle mashed potato, served with fries and watercress

Roasted Chicken, Leek and Chorizo Pie (C,G,D,E,SD) £16.95
Sautéed new potatoes with paprika, rosemary and garlic

Braised Beef and Tenby Harbour Ale Pie (C,G,D,E,Mu,SD) £17.95
Watercress, rocket and shallot salad, served with fries

Burgers

The Grill Burger (G,D,E) £14.95
Topped with crispy onion, tomato, lettuce and cheese, served with fries and BBQ sauce

BBQ Pulled Pork Burger (E,G,D) £13.95
With apple slaw, lettuce and BBQ sauce, served with fries

Grilled Halloumi Burger with Chilli Jam (V,D,Mu,G,E) £13.95
Crispy kale and ranch dressing, served with fries

Buttermilk Chicken Burger (G,D,E,Mu,SD) £14.95
Sriracha mayonnaise, pickles and apple slaw, served in a brioche bun with fries



Fish

Ale Battered Fish (G,D,E,F,Mu,SD) £17.50
Pea purée, fries and tartare sauce

Grilled Salmon (F,Se,S,G) £19.00
Marinated with chilli and lime, served with new potatoes, grilled vegetables and soy dressing

Grills

All served with watercress, rocket and shallot salad and fries
Our steaks are from British reared cattle matured for twenty-one days

10oz British Rump Steak (SD) £24.00

8oz British Ribeye Steak (SD) £28.00
(£4.00 supplement applies for dinner inclusive packages)

6oz British Fillet Steak (SD) £35.00
(£10.00 supplement applies for dinner inclusive packages)

8oz Welsh Lamb Rump (SD) £24.00

Whole Baby Back BBQ Pork Ribs (SD) £24.00

The Grill's House Cajun Creole and Mint Glazed Chicken (G,D,Mu,SD) £17.50
Crispy onions, Red Devil cheese, pineapple and ginger BBQ sauce

Sunday Roast

Traditional Sunday Roast £16.50
(G,C,E,SD) (Available Sundays only, 12.00pm - 4.00pm)
Please see our specials board for this week's Sunday roast

Sides

Please note that sides are not included as part of a dinner inclusive package

Bucket of Sweet Potato Fries (V) £3.50

Bucket of Fries (V) £3.50

Fries with BBQ Pulled Pork and Crispy Onions (G) £5.95

BLT Wedge Salad with Blue Cheese Dressing, Lettuce and Bacon (G,d,E,SD) £5.95

Green Beans, Broccoli and Peas with Garlic Butter (V,D) £4.50

New Potatoes with Lemon and Herb Oil (V) £3.95

Ciabatta Garlic Bread (V,G,D) £4.00

Ciabatta Garlic Bread with Cheese (V,G,D) £5.00

Sauces

Please note that sauces are not included as part of a dinner inclusive package

Garlic and Herb Butter (D,V) £2.95

Bourbon BBQ Sauce £2.95

Peppercorn Sauce (SD,D) £2.95

Mushroom Sauce (C,S,D,V) £2.95

Béarnaise Sauce (C,SD,D,E,G,S) £2.95

Desserts

Salted Caramel Cheesecake (G,V,D) £6.50
White chocolate ice cream, strawberry milkshake

Jaffa Cake Chocolate Delice (G,V,D,E,S) £7.50
Chocolate soil, orange ripple ice cream

Sticky Toffee Pudding (G,D,E,V,S) £5.95
Fudge sauce, honeycomb ice cream

Apple and Cinnamon Curd Sundae (V,G,D,E) £7.85
Gingerbread, blackberry compote, meringue, apple sorbet

Waffles (V,G,D,E,S) £6.95
Topped with banana, fudge, banana ice cream and hot chocolate sauce

Ice Cream Selection (V,D,S) £5.50
Please ask for today's flavours

A discretionary 10% service charge will be added to your bill. Please advise us of any food allergies.

Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs,

(S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.



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G R I L L
THE CELTIC MANOR RESORT

Champagnes and Sparkling Wines (VSD)

	Bottle	Glass (125ml)
10033 Champagne Jacquart Brut Mosaïque NV. <small>This Champagne has aromas of pear, fig and almond, with hints of orange flower followed by richer notes of honey and freshly baked bread. The palate is fresh and supple, with a long fruity finish.</small>	£53.00	£10.50
10002 Champagne Jacquart Brut Rosé NV. <small>Intense salmon pink colour with a nose of red berry fruit, ripe redcurrants, cherries, wild strawberries and plums. A fresh and full taste with fine finishing notes of peach and apricot.</small>	£64.95	
10040 Prosecco DOC "Favola" Extra Dry, Italy NV. <small>Elegant fruity aromas of pear and apple, this is a smooth, fresh and well-balanced wine with a hint of natural sweetness.</small>	£36.95	£7.15
10036 Pierlant, Brut, Blanc de Blancs, France NV <small>This wine has fresh, floral aroma with gentle white fruit and a hint of green apples. The palate has lovely zesty dash of soft acidity that gives the wine a refreshing dry finish.</small>	£29.95	

White Wines (VSD)

	Bottle	Glass (125ml)	Glass (175ml)	Glass (250ml)
11176 Sauvignon Blanc Reserva, Paso Ancho, Valle Central Chile 2018 <small>This wine is a classic example of modern Sauvignon Blanc. It displays aromas of green apple, citrus and gooseberries on the nose. The palate is dry, crisp and fruity.</small>	£23.75	£4.40	£5.75	£8.15
11178 Chardonnay Reserva, Los Picos Valle Central, Chile 2018 <small>This full bodied yet elegant wine has some tropical fruit and white peach flavours, balanced by a fresh finish.</small>	£23.75	£4.40	£5.75	£8.15
10380 Chenin Blanc, Hazy View, Western Cape, South Africa 2018 <small>Appealing medium straw colour, the nose is fresh and aromatic with forthcoming peachy flavours. Rich on the palate with balancing acidity. Finishes on a long fruity note.</small>	£27.50	£5.15	£6.75	£9.25
10180 Pinot Grigio, Villa Albini, Veneto, Italy 2018 <small>Light in colour, refreshing, and crisp with aromas of limes, grapefruits and lemons making this well balanced wine very easy to drink.</small>	£27.95	£5.25	£6.85	£9.50
10059 Viognier, Leduc Vin de Pays d'Oc, France 2018 <small>A vibrant, luminous colour with green hues. On the nose, peach, apricot and almond aromas prevail with a refreshing yet fruity palate with a smooth and round finish.</small>	£32.00	£5.60	£7.75	£10.75
10330 Sauvignon Blanc, Whakapapa Farm, Gisborne, New Zealand 2018 <small>Crisp and Fresh with vibrant lime, gooseberry and tropical fruit flavours.</small>	£33.50	£6.25	£8.25	£11.50
10240 Verdejo, Cal Y Canto, Tierra de Castilla, Spain 2018 <small>This wine has a seductive nose of white peach, apricot and hints of lime blossom. On the palate flavors of lime, lemon, peach and minerals dominate this lively, crisp white wine.</small>	£25.00			
10232 Torrontes, Melodias, Trapiche, Argentina 2018 <small>Vibrant, aromatic & refreshing with tropical fruit & floral notes. Fragrant Muscat and tropical fruits aromas. Fresh and elegant on the palate.</small>	£28.00			

Rose Wines (VSD)

	Bottle	Glass (125ml)	Glass (175ml)	Glass (250ml)
10367 Paso Ancho Reserva, Valle Central, Chile 2018 <small>This Rosé has vibrant, refreshing red berry, strawberry and cherry flavours, with a very refreshing and pleasant palate.</small>	£23.75	£4.40	£5.75	£8.15
10195 Pinot Grigio, Villa Albini, Veneto, Italy 2018 <small>This light wine has an elegant nose of acacia flowers and light red fruits such as strawberry and redcurrant. With a dry, soft and well balanced palate.</small>	£27.95	£5.25	£6.85	£9.50

Red Wines (VSD)

	Bottle	Glass (125ml)	Glass (175ml)	Glass (250ml)
11186 Cabernet Sauvignon Reserva, Los Picos, Valle Central, Chile 2018 <small>This wine has pepper, raspberry and blackberry fruit, with hints of tobacco and mocha. A Cabernet Sauvignon with a velvety texture, soft and fleshy tannins and a nicely integrated finish.</small>	£23.75	£4.40	£5.75	£8.15
11184 Merlot, Kintu, Valle Central, Chile 2018 <small>This wine has red and black fruit aromas of cherries and blackberries, with subtle spicy notes. On the palate the wine displays soft, sweet tannins, balancing acidity and a good structure.</small>	£23.75	£4.40	£5.75	£8.15
10880 Shiraz Reserve Collection, Oude Kaap, Western Cape, South Africa 2017 <small>This wine has vibrant black cherry and currant flavours with crushed black pepper and cloves. Equal amounts of fruit and spice and rich supple tannins.</small>	£28.75	£5.40	£6.95	£9.75
10442 Pinot Noir Tournée du Sud, Pays d'Oc, France 2017 <small>An elegant Pinot Noir, medium-bodied, full of berry and cherry fruit flavours.</small>	£29.95	£5.50	£7.25	£10.00
10690 Rivallana Rioja Tinto, Bodegas Ondarre, Spain 2017 <small>Made in a modern, unoaked style, the wine is full of vibrant summer fruit. Well balanced, soft and approachable.</small>	£32.00	£5.60	£7.75	£10.75
10748 Malbec, Sierra los Andes, Mendoza, Argentina 2018 <small>Deep, violet red in colour with intense, sweet, spicy aromas combined with rich red fruits and floral hints of violet. On the palate it is soft, velvety, fresh and well balanced.</small>	£34.00	£5.80	£8.15	£11.50
10712 Santo Isidro de Pegões, Peninsula de Setubal, Portugal 2017 <small>Concentrated black forest fruits on the nose. This is followed through on the palate with hints of spice, chocolate and vanilla. Medium bodied with rounded, structured tannins and a long finish.</small>	£25.00			
10623 Montepulciano d'Abruzzo, Colle Sori, Botter Spa, Italy 2017 <small>This wine is rich, with spicy ripe plum and berry flavours. Soft but well-structured with a pleasant finish.</small>	£28.50			
10843 Cabernet Sauvignon Gran Reserva, Viña Echeverria, Maipo Valley 2015 <small>Intense aromas of strawberries, blackberries and cherries, smoothly blended with notes of coffee and tobacco. Round and silky on the palate, full bodied with a delicious and persistent finish.</small>	£39.75			

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