



GRILL & GROOVE

SPECIALS MENU

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THE GRILL'S BBQ PLATTER £65.00 (for two to share)

BBQ baby back ribs, piri piri grilled chicken, honey BBQ pulled pork, pork and beef chilli & smoked paprika sausage, slow cooked Texan BBQ beef brisket and Southern firepit BBQ beans, served with house slaw, mac 'n' cheese and flatbread (MU,SD,D,S,W)

DOUBLE SMASH WAGYU BURGER £24.00

100% New Zealand Wagyu beef burger on a toasted seeded bun, topped with truffle mayonnaise, rocket, beef tomato, pickled gherkin, red onion marmalade and Hafod cheese, served with house fries and slaw (SD,SE,D,W)

PINT OF PRAWN COCKTAIL £18.00

Cooked peeled prawns with crisp Romaine lettuce and Marie Rose sauce, served with sourdough bread, Welsh salted butter and fresh lemon (CR,SD,B,W)



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.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat
Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts
Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide
Lifestyle: ♻ Plant-based, (V) Vegetarian