

THE
G R I L L
BAR & RESTAURANT

One cannot think well,
love well, sleep well,
if one has not

dined well

Virginia Woolf, Novelist

VALENTINE'S
MENU

Three Courses £78.00 per person

love well dine well

AMUSE BOUCHE

Tomato 'Love Apple' Soup

Tomato dust, basil meringue (V,E)

STARTERS

Seafood Platter (for two to share)

Pint of prawn cocktail, Louisiana shrimp popcorn, beetroot gravadlax, moules mariniere, pea shoots, garlic bread (CR,M,F,D,SD,W,E)

Oak Smoked Salmon and Orzo Pasta

Peas, broad beans and spinach in a pesto cream sauce, Gran Levante cheese (F,W,D,SD,C)

Roasted Heritage Beetroot Salad

Rocket, goat's cheese, pistachios, pickled radish, aged balsamic dressing (V,D,PN,SD)

Truffle Corned Beef Hash

Poached Welsh egg, crispy onions, truffled hollandaise (W,E,D,SD)

Garlic Mushroom Bruschetta

Sourdough topped with dairy free mushroom ragout, basil and white truffle oil (V,W,B)

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

MAINS

Meat Lovers (for two to share)

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

8oz British Sirloin Steak

Grilled field mushroom, house fries and slaw (SD), served with your choice of green peppercorn sauce (D,SD), Café de Paris butter (V,D) or béarnaise sauce (V,D,E,SD)

Saffron Poached Cod

Baby spinach, Welsh butter roasted Parisienne potatoes, champagne cream sauce (F,D,SD)

Baked British Reared Chicken Breast

Chanterelle mushrooms, tenderstem broccoli, roasted red pepper sauce, dauphinoise potatoes (D)

Linguini Pomodoro

Chickpeas, puy lentils, sweetcorn, basil and tomato sauce, toasted pine nuts, Applewood smoked plant-based cheese (V,W,SD)

DESSERTS

Black Forest Sundae (for two to share)

Black cherry compote, chocolate ice cream, cherry ripple ice cream, Kirsch syrup, fudge, Maraschino cherry (V,S,D,SD)

Apple Tarte Tatin

Crème fraîche, cinnamon emulsion (V,W,D,SD)

Salted Caramel Cheesecake

Popcorn crumb, clotted cream ice cream (V,W,B,S,D,E)

Freshly Brewed Welsh Coffee & Tea

Petits fours (V,D,S,WN,H,A)