

THE GRILL

THE CELTIC MANOR RESORT

Dinner Menu

Nibbles

- Artisan Focaccia Bread (V,G,SD) £5.25
With balsamic vinegar and extra virgin olive oil
- Marinated Olives (V) £4.00
- Crispy Pitta Bread (V,G,D,SE,SD) £5.25
With houmous and tzatziki

Starters and Salads

- Pea and Chervil Soup (V,G,D) £5.95
Mint crème fraiche, cornbread
- Crispy Falafel (V,G,SE,SD) £7.50
Houmous dip, pitta bread, house salad
- Garlic Mushrooms (V,G,SD) £8.00
On grilled artisan bread, white truffle dressing, salad leaves
- The Grill's Buffalo Chicken Wings (D,E,SD,Mu,C) £9.50
Peri Peri dressing, soured celery
- Flavours of Breakfast (G,D,E,SD,Mu) £9.50
Fried quail Scotch egg, black pudding croquette, Welsh tomato chutney, crispy pancetta, grain mustard and truffle mayonnaise
- Hot Smoked Salmon and Cod Fish Cake (F,D,E,G,SD,Cr) £9.50
Shaved fennel and Capote caper salad, chilli jam
- Quinoa and Feta Salad (V,D,SD) £9.50
Chicory, pickled radish, charred spring onion, broad beans, black olives, toasted pinenuts

Seafood and Pasta

- Tiny Rebel Cwtch Beer Battered Hake (F,E,D,G,SD) £17.50
Minted mushy peas, spicy tartare sauce, charred lime, served with fries
- Crispy Ravioli with Pork, Sage and Caramelised Onion (G,D,E,Mu,SD) Starter £9.50 / Main £19.50
Marinara dipping sauce, crispy basil and Gran Levante cheese
- Vegan Spaghetti (V,S,G,SD) £17.50
Wholemeal spaghetti with chickpeas, puy lentils, sweetcorn, basil and pomodoro sauce, toasted pine nuts, Applewood smoked vegan cheese

Burgers

- Monty's Burger (G,E,D,SD,S) £19.00
7oz grilled beef burger on a brioche bun, topped with burger sauce, Cheddar, bacon, lettuce and tomato, served with fries, onion rings, Welsh tomato chutney, beetroot, carrot and chive slaw
- The Vegan Burger (V,G,S,SD) £16.50
Plant-based burger on a sourdough bun, topped with lime mayonnaise, lettuce, grilled field mushroom, vegan cheese and jalapenos, served with fries, beetroot, carrot and chive slaw, and smashed avocado

Grills

- Piri Piri Chicken with Red Devil Cheese (D,SD) £18.00
Roasted red pepper BBQ sauce, beetroot, carrot and chive slaw, served with fries
- 10oz Chimichurri Denver Steak (SD) £22.50
Chimichurri sauce, grilled field mushroom, beetroot, carrot and chive slaw, served with fries
- 10oz British Rump Steak (SD) £26.00
Grilled field mushroom, beetroot, carrot and chive slaw, served with fries
- Baby Back BBQ Pork Ribs (SD) Half Rack £16.00 / Whole Rack £26.00
Beetroot, carrot and chive slaw, served with fries
- Italian Marinated Grilled Lamb Rump (SD,D) £26.50
Creamy mashed potatoes, roasted root vegetables, curly kale, thyme sauce
- 8oz British Sirloin Steak (SD) £33.00
Grilled field mushroom, beetroot, carrot and chive slaw, served with fries

Sides

Sauces

- Bucket of Fries (V) £3.50
- The Grill's House Salad with Lemon and Chilli Dressing (V,SD) £3.50
- Roasted Aubergine, Peppers and Courgette with Basil Olive Oil (V,SD) £3.50
- New Potatoes with Smoked Paprika Oil (V) £3.50
- Grilled Tomato and Mushroom (V) £3.50
- Beer Battered Onion Rings (V,G) £3.50
- Bucket of Sweet Potato Fries (V) £4.50
- Garlic Bread (V,G,D) £4.50
- Garlic Bread with Cheese (V,G,D) £5.50
- Peppercorn Sauce (D,SD) £3.00
- Mushroom Sauce (V,D,SD) £3.00
- Béarnaise Sauce (V,D,E,SD,G) £3.00

Desserts

- Apple and Cinnamon Crumble Tart (V,G,D,E,SD) £7.50
Blackberry compote, apple cider sorbet
- Maple Glazed Waffles (V,G,D,E,S) £7.50
Topped with banana, fudge, banoffee ice cream and chocolate sauce
- Vegan Chocolate Brownie (V,S,N) £7.50
Plant-based cream, strawberries
- Sticky Toffee Pudding (V,G,D,E,SD) £8.00
Bourbon caramel sauce, honeycomb ice cream
- Chocolate and Cherry Cheesecake (V,D,S) £8.00
Raspberry coulis, white chocolate and strawberry soil, raspberry ripple ice cream
- Selection of Ice Cream and Sorbet £6.00
Three scoops of your choice from vanilla (V,D), chocolate (V,D,S), strawberry (V,D), honeycomb (V,D), raspberry ripple (V,D), banoffee (V,G,D) and apple cider sorbet (V)

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.