

Dinner Menu

Nibbles

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

Starters and Salads

Swede and Carrot Soup (V,G,D,E,Mu) Horseradish crème fraîche, toasted pumpkin seeds, leek and potato scone	£5.95
Potato Bhajia (V,SD) Kachumbari salsa, guacamole	£7.00
Garlic Mushrooms (V,G,SD) On grilled artisan bread, white truffle dressing, salad leaves	£8.00
The Grill's House Rub Chicken Wings (SD) With barbeque sauce	£10.50
Crispy Pork Belly (SD,Mu,C) Celeriac remoulade, sweetcorn relish, ranch dressing, bourbon glaze	£9.50
Spicy Cod Popcorn (G,D,F,SD) Potato and dill salad, pickled cucumber, spearmint yoghurt	£9.50
Quinoa and Feta Salad (V,D,SD) Chicory, pickled radish, charred spring onion, broad beans, black olives, toasted pine nuts	£9.50

Seafood and Pasta



Tiny Rebel 'Cwtch' Beer Battered Hake (F,G,SD) Minted mushy peas, spicy tartare sauce, charred lime, served with fries	£17.50
Crispy Ravioli with Pork, Sage and Caramelised Onion (G,D,E,Mu,SD) Marinara dipping sauce, crispy basil and Gran Levante cheese	Starter £10.50 / Main £19.50
Vegan Spaghetti (V,G,SD) Wholemeal spaghetti with chickpeas, puy lentils, sweetcorn, basil and pomodoro sauce, toasted pine nuts, Applewood smoked vegan cheese	£17.50

Burgers

Monty's Burger (G,E,D,SD,S) 7oz grilled beef burger on a brioche bun, topped with burger sauce, lettuce, tomato, bacon and Cheddar, served with fries, onion rings, Welsh tomato chutney, red cabbage, carrot and apple slaw	£22.00
Buttermilk Chicken Burger (G,D,SD) On a sourdough bun, topped with Sriracha mayonnaise and pickles, served with fries, red cabbage, carrot and apple slaw	£16.50
The Vegan Burger (V,G,S,SD) Plant-based burger on a sourdough bun, topped with lime mayonnaise, lettuce, grilled field mushroom, vegan cheese and jalapenos, served with fries, smashed avocado, red cabbage, carrot and apple slaw	£17.00

Grills



Piri Piri Chicken with Red Devil Cheese (D,SD) Roasted red pepper BBQ sauce, served with fries and red cabbage, carrot and apple slaw	£18.00
10oz British Rump Steak (SD) Grilled field mushroom, red cabbage, carrot and apple slaw, served with fries	£26.00
Whole Baby Back BBQ Pork Ribs (SD) Half Rack £16.00 / Whole Rack £26.00 Red cabbage, carrot and apple slaw, served with fries	
Italian Marinated Grilled Lamb Rump (G,SD,D) Smoked paprika oil, crushed new potatoes, roasted carrot and swede, curly kale, Marsala wine sauce	£26.50
8oz British Sirloin Steak (SD) Grilled field mushroom, red cabbage, carrot and apple slaw, served with fries	£33.00
8oz Grilled Halloumi Cheese (V,D,Mu,SD) Marinated in chilli and lemon, new potatoes, Mediterranean vegetables, salsa verde	£18.50

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



Vegan Chocolate Brownie (V,S,N) Plant-based cream, strawberries	£7.00
Lemon and Stem Ginger Posset (V,N,D,G) Berry compote, honey nut granola, blackcurrant sorbet	£7.00
Maple Glazed Waffles (V,G,D,E,S) Topped with banana, fudge, banoffee ice cream and chocolate sauce	£7.50
Blood Orange Jaffa Cake Delice (V,G,D,E,S) White chocolate and strawberry soil, orange ripple ice cream	£7.50
Treacle Tart (V,G,S,D,E) Stout and maple syrup, clotted cream ice cream	£8.00
Selection of Ice Cream and Sorbet 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,D,G), apple cider sorbet (V)	£6.00

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.