

Nibbles

Artisan Focaccia Bread (V,G,SD) With balsamic vinegar and extra virgin olive oil	£5.25
Marinated Olives (V)	£4.00

Salads and Light Bites

Swede and Carrot Soup (V,G,D,E,Mu) Horseradish crème fraîche, leek and potato scone	£5.95
Potato Bhajja (V,SD) Kachumbari salsa, guacamole	£7.00
The Grill's House Rub Chicken Wings (SD) With barbeque sauce	£9.50
Bowl of Beef Chilli (D) Home-made chilli con carne with nachos, guacamole, sour cream and jalapenos	£9.50
Quinoa and Feta Salad (V,D,SD) Chicory, pickled radish, charred spring onion, broad beans, black olives, toasted pine nuts	£9.50
Spicy Cod Popcorn (F,G,D,SD) Potato and dill salad, pickled cucumber, spearmint yoghurt	£9.50
Panzanella Salad Cauliflower, tomatoes, sourdough croutons, anchovies, capers, cucumber, raisins, parsley, white balsamic vinegar and citron dressing Traditional (V,F,G,SD) Also available as a vegetarian option Add Sweet Cured Bacon (F,G,SD)	£10.50 £2.50

Lunch Menu

Available 11.30am to 5.00pm

Sandwiches, Wraps & Paninis

Ham and Cheese Panini (G,D,SD) Welsh tomato chutney, red cabbage, carrot and apple slaw, served with crisps	£9.50
Smashed Chickpeas and Avocado on Rustic Rye Sourdough (V,G,SD) Tomatoes, red cabbage, carrot and apple slaw, served with crisps	£9.50
The Grill Club Sandwich (G,E,SD,S) Triple decker with lettuce, bacon, egg, roasted chicken and tomato on toasted white bread, with red cabbage, carrot and apple slaw, served with crisps	£12.00
Sticky BBQ Pulled Pork Wrap (G,SD) Tomato floured tortilla, lettuce, crispy onions, BBQ dip, red cabbage, carrot and apple slaw, served with crisps	£9.50
Pulled BBQ Soya Bean Strips Wrap (V,G,S,SD) Tomato floured tortilla, lettuce, roasted red pepper BBQ sauce, spring onions, lettuce, red cabbage, carrot and apple slaw, served with crisps	£12.00

Burgers and Grills

The Pulled Pork Burger (G,SD) On a sourdough bun, topped with BBQ sauce, crispy onions and lettuce, served with fries and red cabbage, carrot and apple slaw	£15.00
The Grill Burger (G,SD) 7oz grilled beef burger on a sourdough bun, topped with burger sauce, lettuce, tomato and crispy onions, served with fries and red cabbage, carrot and apple slaw	£15.50
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
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) Chimichurri sauce, 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	

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
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

Sides

Bucket of Fries (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

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
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.