

THE  
**G R I L L**  
BAR & RESTAURANT

**DINNER MENU**

**TO NIBBLE**

<b>ARTISAN FOCACCIA BREAD</b> ✓	<b>5.25</b>
With balsamic vinegar and extra virgin olive oil (V,G,SD)	
<b>MARINATED OLIVES</b> ✓	<b>4.50</b>
(V)	
<b>NACHOS</b>	<b>6.50</b>
Guacamole, sour cream and salsa (V,D)	

**STARTERS  
AND SALADS**

<b>HARISSA CRAB CAKE</b>	<b>11.50</b>
Pickled samphire, sweetcorn relish and chilli jam (D,Cr,F,G,S,E,SD,Mu)	
<b>CRISPY PORK BELLY</b>	<b>9.50</b>
Celeriac remoulade, sweetcorn relish, ranch dressing, bourbon glaze (E,D,C,SD,Mu)	
<b>THE GRILL'S HOUSE RUB CHICKEN WINGS</b>	<b>9.95</b>
With buttermilk ranch sauce (D,E)	
<b>SMOKED PAPRIKA HALLOUMI SALAD</b>	<b>9.50</b>
Pearl barley, Cos lettuce, radish and red onion, broad beans, prunes, toasted pumpkin seeds (V,D,G,SD)	
<b>GARLIC MUSHROOM BRUSCHETTA</b> ✓	<b>7.95</b>
Grilled artisan bread, white truffle dressing, salad leaves (V,G,SD)	
<b>LEEK AND POTATO PAKORAS</b> ✓	<b>7.25</b>
Kachumbari salad, mint sambal (V,SD)	
<b>CELERIAC SOUP</b> ✓	<b>6.25</b>
White truffle oil, crispy onions, cornbread (V,C,G)	

**SEAFOOD  
AND PASTA**

<b>BEER BATTERED HAKE</b>	<b>18.00</b>
Minted mushy peas, spicy tartare sauce, charred lime, served with fries (F,G,SD)	
<b>OAK ROASTED SMOKED SALMON AND ORZO PASTA STARTER</b>	<b>12.50</b>
<b>MAIN</b>	<b>22.00</b>
Green beans, peas, fava and spinach in a pesto cream sauce, Gran Levante cheese (F,G,D,C,SD)	
<b>SPAGHETTI POMODORO</b> ✓	
<b>STARTER</b>	<b>9.50</b>
<b>MAIN</b>	<b>19.00</b>
Wholemeal spaghetti with chickpeas, puy lentils, sweetcorn, basil and pomodoro sauce, toasted pine nuts, Applewood smoked vegan cheese (V,G,SD)	

**GRILLS**

<b>8OZ BRITISH SIRLOIN STEAK</b>	<b>33.00</b>
Grilled field mushroom, served with house fries and slaw (SD)	
<b>10OZ BRITISH RUMP STEAK</b>	<b>27.00</b>
Grilled field mushroom, served with house fries and slaw (SD)	
<b>ITALIAN MARINATED GRILLED WELSH LAMB RUMP</b>	<b>26.50</b>
Green pesto potato mash, curly kale, thyme sauce (SD,D,C)	
<b>PIRI PIRI BRITISH REARED CHICKEN</b>	<b>18.00</b>
Red Devil cheese, roasted red pepper BBQ sauce, served with house fries and slaw (D,SD)	
<b>BBQ BABY BACK PORK RIBS HALF RACK</b>	<b>16.50</b>
<b>WHOLE RACK</b>	<b>28.00</b>
Served with house fries and slaw (SD)	
<b>GRILLED TOFU</b> ✓ (S,SD)	<b>19.50</b>

**BURGERS**

<b>MONTY'S BURGER</b>	<b>22.00</b>
Twenty-one day aged beef burger on a brioche bun, topped with bacon, Cheddar cheese, burger sauce, lettuce and tomato, served with onion rings, Welsh tomato chutney, house fries and slaw (G,E,D,SD,S)	
<b>BUTTERMILK CHICKEN BURGER</b>	<b>18.00</b>
On a sourdough bun, topped with Sriracha mayonnaise, lettuce and avocado, served with house fries and slaw (G,D,Mu,SD)	
<b>THE VEGAN BURGER</b> ✓	<b>18.00</b>
Crispy oyster mushrooms on a sourdough bun, topped with lime mayonnaise, lettuce, vegan cheese and smashed avocado, served with a duo of cabbage, sweetcorn, coriander slaw and fries (V,G,SD,Mu)	

**ADD TO YOUR  
BURGER OR GRILL**

<b>DRY SWEET CURED BACON</b>	<b>2.50</b>
(two rashers)	
<b>HALF AVOCADO</b> ✓ (V)	<b>2.50</b>
<b>CHEDDAR CHEESE</b> (V,D)	<b>2.50</b>

**SIDES**

<b>GARLIC BREAD WITH CHEESE</b> (V,G,D)	<b>4.50</b>
<b>BUCKET OF SWEET POTATO FRIES</b> ✓ (V)	<b>4.50</b>
<b>BUCKET OF FRIES</b> ✓ (V)	<b>4.00</b>
<b>THE GRILL'S HOUSE SALAD WITH LEMON AND CHILLI DRESSING</b> ✓ (V,SD)	<b>4.00</b>
<b>GRILLED TOMATO AND MUSHROOM</b> ✓ (V)	<b>4.00</b>
<b>HOUSE SLAW WITH CHIPOTLE MAYONNAISE</b> ✓ (V)	<b>4.00</b>
<b>GREEN VEGETABLES WITH GARLIC BUTTER</b> (V,D)	<b>6.00</b>
<b>BUTTERY MASHED POTATO</b> (V,D)	<b>4.00</b>
<b>MAC 'N' CHEESE BALLS</b> (V,G,D,E)	<b>4.00</b>
<b>BEER BATTERED ONION RINGS</b> (V,G)	<b>4.00</b>

**SAUCES**

<b>PEPPERCORN SAUCE</b> (D,SD)	<b>4.00</b>
<b>MUSHROOM SAUCE</b> (V,D,SD)	<b>4.00</b>
<b>HOUSE RUB CAFÉ DE PARIS BUTTER</b> (V,D)	<b>4.00</b>
<b>BOURBON BBQ SAUCE</b> ✓ (V,SD)	<b>4.00</b>

**DESSERTS**

<b>'AFTER EIGHT' CHOCOLATE DELICE</b>	<b>7.50</b>
White chocolate soil, mint chocolate chip ice cream (V,G,D,E,S)	
<b>CHOCOLATE BROWNIE</b> ✓	<b>7.50</b>
Plant-based cream, strawberries (V,S)	
<b>CHERRY BAKEWELL TART</b> ✓	<b>7.00</b>
Cherry compote, dairy free vanilla ice cream (V,G,N)	
<b>LEMON AND STEM GINGER POSSET</b> ✓	<b>7.00</b>
Mixed berry compote, honey nut granola, blackcurrant sorbet (V,G,N,SD)	
<b>MAPLE GLAZED WAFFLES</b>	<b>7.00</b>
Topped with banana, fudge, banoffee ice cream, chocolate sauce (V,G,D,E,S)	
<b>SELECTION OF ICE CREAM AND SORBET</b>	<b>6.00</b>
Three scoops of your choice from dairy free vanilla (V), chocolate (V,D,S), strawberry (V,D), honeycomb (V,D), mint chocolate chip (V,D,S), banoffee (V,D,G), blackcurrant 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. ✓ Vegan, (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.

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WINE MENU

**CHAMPAGNE AND SPARKLING WINE**

BOTTLE

PROSECCO SPUMANTE DOC BORGIO ALATO, ITALY .....	£41.50
PROSECCO ROSE BAROCCA, ITALY .....	£42.00
MARQUES DE CACERES CAVA BRUT, SPAIN .....	£51.95
MONOPOLE HEIDSIECK SILVER TOP, FRANCE .....	£72.95
MONOPOLE HEIDSIECK ROSE TOP, FRANCE .....	£78.25
POMMERY BRUT ROYAL, FRANCE .....	£102.45
POMMERY BRUT ROSE, FRANCE .....	£125.45
LAURENT PERRIER ROSE, FRANCE .....	£156.95

**RED WINE**

BOTTLE

PICO ALTO, CABERNET SAUVIGNON RESERVA, CHILE .	£30.95
PICO ALTO, MERLOT RESERVA, CHILE .....	£30.95
HUTTON RIDGE SHIRAZ CINSULT, SOUTH AFRICA ....	£34.95
LUNAKA PINOT NOIR RESERVA, CHILE .....	£37.95
MC EXCELLENS CUVÉE ESPECIAL CRIANZA, RIOJA, SPAIN .	£40.95
FAMILIA GASCON MALBEC, ARGENTINA .....	£45.95

**WHITE WINE**

BOTTLE

PICO ALTO CHARDONNAY RESERVA, CHILE .....	£30.95
PICO ALTO SAUVIGNON BLANC RESERVA, CHILE .....	£30.95
PINOT GRIGIO IGT VIA ALBINI, ITALY .....	£34.95
LUNAKA VIOGNIER RESERVA, CHILE .....	£37.95
MARQUES DE CACERES EXCELLENS BLANCO RIOJA, SPAIN .....	£40.95
ALLAN SCOTT ESTATE SAUVIGNON BLANC, NEW ZEALAND .....	£45.95

**ROSÉ WINE**

BOTTLE

PICO ALTO, ROSE RESERVA, CHILE .....	£30.95
PINOT GRIGIO ROSTO IGT VILLA ALBINI, ITALY .....	£34.95
PARADISE POINT ZINFANDEL ROSE, USA .....	£40.95

**WINES BY THE GLASS**

CHAMPAGNE AND SPARKLING WINE

125ml

PROSECCO SPUMANTE DOC BORGIO ALATO, ITALY	£8.35
MONOPOLE HEIDSIECK SILVER TOP, FRANCE	£13.15

WHITE WINE

125ml 175ml 250ml

PICO ALTO CHARDONNAY RESERVA, CHILE	£6.25	£8.85	£11.50
PICO ALTO SAUVIGNON BLANC RESERVA, CHILE	£6.25	£8.85	£11.50
PINOT GRIGIO IGT VIA ALBINI, ITALY	£7.30	£9.95	£12.55
LUNAKA VIOGNIER RESERVA, CHILE	£7.85	£10.95	£13.60
MARQUES DE CACERES EXCELLENS BLANCO RIOJA, SPAIN	£8.35	£11.50	£14.15
ALLAN SCOTT ESTATE SAUVIGNON BLANC, NEW ZEALAND	£8.85	£12.05	£15.70

ROSÉ WINE

125ml 175ml 250ml

PICO ALTO, ROSE RESERVA, CHILE	£6.25	£8.85	£11.50
PINOT GRIGIO ROSTO IGT VILLA ALBINI, ITALY	£7.30	£9.95	£12.55
PARADISE POINT ZINFANDEL ROSE, USA	£8.35	£11.50	£14.15

RED WINE

125ml 175ml 250ml

PICO ALTO, CABERNET SAUVIGNON RESERVA, CHILE	£6.25	£8.85	£11.50
PICO ALTO, MERLOT RESERVA, CHILE	£6.25	£8.85	£11.50
HUTTON RIDGE SHIRAZ CINSULT, SOUTH AFRICA	£7.30	£9.95	£12.55
LUNAKA PINOT NOIR RESERVA, CHILE	£7.85	£10.95	£13.60
MC EXCELLENS CUVÉE ESPECIAL CRIANZA, RIOJA, SPAIN	£8.35	£11.50	£14.15
FAMILIA GASCON MALBEC, ARGENTINA	£8.85	£12.05	£15.70

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