

THE  
GRILL  
BAR & RESTAURANT

GROUP MENU

For parties of 9 or more

TO NIBBLE

ARTISAN FOCACCIA BREAD  $\checkmark$  ..... 5.25  
With balsamic vinegar and extra virgin olive oil (V,G,SD)

MARINATED OLIVES  $\checkmark$  ..... 4.50  
(V)

STARTERS  
AND SALADS

HARISSA CRAB CAKE ..... 11.50  
Pickled samphire, sweetcorn relish and chilli jam  
(D,Cr,F,G,S,E,SD,Mu)

THE GRILL'S HOUSE  
RUB CHICKEN WINGS ..... 9.95  
With buttermilk ranch sauce (D,E)

SMOKED PAPRIKA  
HALLOUMI SALAD ..... 9.50  
Pearl barley, Cos lettuce, radish and red onion, broad  
beans, prunes, toasted pumpkin seeds (V,D,G,SD)

GARLIC MUSHROOM  
BRUSCHETTA  $\checkmark$  ..... 7.95  
Grilled artisan bread, white truffle dressing, salad  
leaves (V,G,SD)

CELERIAC SOUP  $\checkmark$  ..... 6.25  
White truffle oil, crispy onions, cornbread (V,C,G)

SEAFOOD  
AND PASTA

BEER BATTERED HAKE ..... 18.00  
Minted mushy peas, spicy tartare sauce, charred  
lime, served with fries (F,G,SD)

SPAGHETTI POMODORO  $\checkmark$   
STARTER ..... 9.50  
MAIN ..... 19.00

Wholemeal spaghetti with chickpeas, puy lentils,  
sweetcorn, basil and pomodoro sauce, toasted pine  
nuts, Applewood smoked vegan cheese (V,G,SD)

GRILLS

8OZ BRITISH SIRLOIN STEAK ..... 33.00  
Grilled field mushroom, served with house fries  
and slaw (SD)

10OZ BRITISH RUMP STEAK ..... 27.00  
Grilled field mushroom, served with house fries  
and slaw (SD)

ITALIAN MARINATED GRILLED  
WELSH LAMB RUMP ..... 26.50  
Green pesto potato mash, curly kale, thyme sauce  
(SD,D,C)

BBQ BABY BACK PORK RIBS  
HALF RACK ..... 16.50  
WHOLE RACK ..... 28.00  
Served with house fries and slaw (SD)

GRILLED TOFU  $\checkmark$  ..... 19.50  
Marinated with garlic, herbs and lemon, served with  
sun-blushed tomato polenta chips, sautéed  
vegetables, black olive tapenade (V,S,SD)

PIRI PIRI BRITISH REARED CHICKEN .....  
18.00  
Red Devil cheese, roasted red pepper BBQ sauce,  
served with house fries and slaw (D,SD)

BURGERS

MONTY'S BURGER ..... 22.00  
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)

BUTTERMILK CHICKEN BURGER ..... 18.00  
On a sourdough bun, topped with Sriracha  
mayonnaise, lettuce and avocado, served with house  
fries and slaw (G,D,Mu,SD)

ADD TO YOUR  
BURGER OR GRILL

DRY SWEET CURED BACON ..... 2.50  
(two rashers)

HALF AVOCADO  $\checkmark$  (V) ..... 2.50

CHEDDAR CHEESE (V,D) ..... 2.50

FRIED HEN'S EGG (one) (V,E) ..... 1.50

SIDES

GARLIC BREAD WITH CHEESE (V,G,D) ... 4.50

BUCKET OF SWEET POTATO FRIES  $\checkmark$ (V) 4.50

BUCKET OF FRIES  $\checkmark$  (V) ..... 4.00

THE GRILL'S HOUSE SALAD WITH  
LEMON AND CHILLI DRESSING  $\checkmark$ (V,SD) . 4.00

GRILLED TOMATO AND  
MUSHROOM  $\checkmark$  (V) ..... 4.00

HOUSE SLAW WITH CHIPOTLE  
MAYONNAISE  $\checkmark$  (V)..... 4.00

GREEN VEGETABLES WITH  
GARLIC BUTTER (V,D) ..... 6.00

BUTTERY MASHED POTATO (V,D) ..... 4.00

MAC 'N' CHEESE BALLS (V,G,D,E) ..... 4.00

BEER BATTERED ONION RINGS (V,G) ..... 4.00

SAUCES

PEPPERCORN SAUCE (D,SD)..... 4.00

MUSHROOM SAUCE (V,D,SD)..... 4.00

HOUSE RUB CAFÉ DE  
PARIS BUTTER (V,D) ..... 4.00

BOURBON BBQ SAUCE  $\checkmark$  (V,SD) ..... 4.00

DESSERTS

CHOCOLATE BROWNIE  $\checkmark$  ..... 7.50  
Plant-based cream, strawberries (V,S)

CHERRY BAKEWELL TART  $\checkmark$  ..... 7.00  
Cherry compote, dairy free vanilla ice cream (V,G,N)

LEMON AND STEM GINGER POSSET  $\checkmark$  .. 7.00  
Mixed berry compote, honey nut granola,  
blackcurrant sorbet (V,G,N,SD)

MAPLE GLAZED WAFFLES ..... 7.00  
Topped with banana, fudge, banoffee ice cream,  
chocolate sauce (V,G,D,E,S)

SELECTION OF ICE CREAM  
AND SORBET ..... 6.00

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.  $\checkmark$  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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