

THE

GRILL

BAR & RESTAURANT

DINNER MENU

TO NIBBLE

- GRILLED LEBANESE BREAD 

With houmous and sun-dried tomato tapenade
(V,W,S,SE,SD)

5.50
- MARINATED OLIVES  *(V)*

4.50

STARTERS
AND SALADS

- ASIAN CRAB

Spring onion and chilli mayonnaise crab, pickled radish and pickled cucumber, samphire and toasted rustic rye bread *(Cr,R,W,B,SD)*

12.00
- GRILLED PEACH SALAD

Carmarthen ham, goat’s cheese, maple walnuts and salsa verde *(WN,D,SD,MU)*

11.50
- THE GRILL’S HOUSE RUB CHICKEN WINGS

With buffalo hot sauce *(D,SD)*

10.50
- OAK SMOKED SALMON AND ORZO PASTA

Peas, broad beans and spinach in pesto cream sauce, Gran Levante cheese *(F,W,D,SD,C)*

9.50
- SMOKED PAPRIKA GRILLED TOFU SALAD 

Pearl barley, gem lettuce, red onion, radish, broad beans, prunes and toasted pumpkin seeds *(V,B,S,SD)*

9.50
- COURGETTE AND PEA BRUSCHETTA 

Sourdough bread topped with grilled courgettes, smashed peas and zesty plant-based whipped cream *(V,W,B)*

8.50

SEAFOOD
AND PASTA

- WELSH HONEY AND SOY MARINATED CHALKE STREAM TROUT

New potatoes, Mediterranean vegetables, fennel, soy, sesame and honey dressing *(F,W,S,SE)*

22.00
- LINGUINI POMODORO 

Pasta with chickpeas, puy lentils, sweetcorn, basil and tomato sauce, toasted pine nuts, Applewood smoked plant-based cheese *(V,W,SD)*

20.00
- MOULES MARINIÈRE

Mussels in a traditional cream and white wine sauce *(M,D,SD)*, or spiced tomato sauce *(M)*

20.00
- With Fries

22.50
- With Garlic Bread *(W,D)*

22.50
- FIOCCHI PASTA PARCEL FILLED WITH CHEESE AND PEAR

Wilted spinach, toasted walnuts, basil oil *(V,W,E,D,WN)*

20.00

GRILLS

- 8OZ BRITISH SIRLOIN STEAK

Grilled field mushroom, served with house fries and slaw *(SD)*

36.00
- 8OZ BRITISH RUMP STEAK

Grilled field mushroom, served with house fries and slaw *(SD)*

29.50
- WELSH HONEY GLAZED BBQ BABY BACK PORK RIBS

Served with house fries and slaw *(SD)*

28.50
- WHOLE RACK

20.00
- HALF RACK

25.00
- SPICED BRITISH VENISON RUMP

Masala sauce, raita, pomegranate and flatbread *(W,S,D,SD,C)*

25.00
- PIRI PIRI BRITISH REARED CHICKEN BREAST

Roasted red pepper BBQ sauce, served with house fries and slaw *(SD)*

20.00

BURGERS

- MONTY’S BEEF SMASH BURGER

8oz chuck steak smashed beef burgers on a brioche bun topped with Cheddar cheese, burger sauce, lettuce, gherkin and tomato, served with onion rings, Welsh tomato chutney, house fries and slaw *(W,B,S,D,E,SD)*

24.00
- 8OZ BRITISH VENISON BURGER

On a brioche bun topped with Cheddar cheese, burger sauce, lettuce, gherkin and tomato, served with onion rings, Welsh tomato chutney, house fries and slaw *(W,B,S,D,E,SD)*

24.00
- BUTTERMILK CHICKEN BURGER

On a sourdough bun topped with lemon and black pepper mayonnaise, lettuce and avocado, served with house fries and slaw *(W,D,SD)*

20.00
- VEGETARIAN BURGER 

On a sourdough bun topped with Applewood smoked plant-based cheese, burger sauce, lettuce and avocado, served with Welsh tomato chutney, house slaw and fries *(V,W,S,SD)*

20.00

ADD TO YOUR
BURGER OR GRILL

- HOUSE RUBBED PULLED PORK

4.50
- CHARRED CORN ON THE COB WITH CHILLI LEMON  *(V)*

3.50
- HALF AN AVOCADO  *(V)*

2.50
- SMOKED STREAKY BACON (TWO RASHERS)

2.50

SIDES

- GREEN VEGETABLES WITH GARLIC BUTTER *(V,D)*

5.00
- GARLIC BREAD WITH CHEESE *(V,R,W,D)*

4.50
- MAC ‘N’ CHEESE *(V,W,D,MU)*

4.50
- PARSLEY BUTTERED NEW POTATOES *(V,D)*

4.50
- BUCKET OF FRIES *(V)*

4.00
- THE GRILL’S HOUSE SALAD WITH LEMON AND CHILLI DRESSING  *(V,SD)*

4.00
- GRILLED TOMATO AND MUSHROOM  *(V)*

4.00
- HOUSE SLAW WITH CHIPOTLE MAYONNAISE  *(V,SD)*

4.00
- BEER BATTERED ONION RINGS *(V,W,B)*

4.00

SAUCES

- PEPPERCORN SAUCE *(D,SD)*

4.00
- HOLLANDAISE SAUCE *((S,D,E,SD)*

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

4.00
- WELSH HONEY BBQ SAUCE *(V)*

4.00

DESSERTS

- BLUEBERRY CHEESECAKE

Berry compote, berry crumble, blueberry muffin ice cream *(W,B,D,E,SD)*

8.50
- CHOCOLATE BROWNIE 

Berries, dairy free vanilla ice cream *(V,S)*

8.00
- WELSH HONEY AND RHUBARB PANNA COTTA

Poached rhubarb in pink peppercorn syrup, stem ginger shortbread *(V,W,D)*

7.50
- FLOATING ISLAND

Poached plum meringue, tonka bean crème anglaise *(V,D,E)*

7.50
- SELECTION OF ICE CREAM AND SORBET

6.50
- Three scoops of your choice from:

Dairy free vanilla  *(V)*, dairy free chocolate  *(V,S)*, dairy free strawberry  *(V)*, honeycomb *(V,D)*, clotted cream *(V,D)*, raspberry sorbet  *(V)*, lemon 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.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat **Nut (Tree Nut) Allergy:** (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

 **Lifestyle:** Plant-based, (V) Vegetarian

THE

G R I L L

BAR & RESTAURANT

WINE MENU

SPARKLING WINE

BOTTLE

BORG ALATO PROSECCO EXTRA DRY SPUMANTE, ITALY (SD) 11.00%	46.95
BAROCCO PROSECCO SPUMANTE EXTRA DRY ROSE NV, ITALY (SD) 11.00%	47.95
MARQUES DE CACERES BRUT CAVA, SPAIN (SD) 11.50%	64.95

CHAMPAGNE

BOTTLE

LAURENT-PERRIER LA CUVÉE, FRANCE (SD) 12.00%	89.95
LAURENT-PERRIER HARMONY, FRANCE (SD) 12.00%	124.95
LAURENT-PERRIER HÉRITAGE, FRANCE (SD) 12.00%.....	129.95
LAURENT-PERRIER CUVÉE ROSÉ, FRANCE (SD) 12.00%.....	129.95
LAURENT-PERRIER BRUT MILLÉSIMÉ 2015, FRANCE (SD) 12.50%.....	169.95
LAURENT-PERRIER BLANC DE BLANCS BRUT NATURE, FRANCE (SD) 12.00%	199.95

WHITE WINE

BOTTLE

PICO ALTO CHARDONNAY RESERVA, CHILE (SD) 12.50%	32.95
PICO ALTO SAUVIGNON BLANC RESERVA,CHILE (SD) 12.50%	32.95
PINOT GRIGIO IGT VILLA ALBINI, ITALY (SD) 11.00%	36.95
LUNAKA VIOGNIER RESERVA, CHILE (SD) 13.00%	39.95
MARQUES DE CACERES EXCELLENS VIURA RIOJA BLANCO, SPAIN (SD) 12.00%	41.95
ALLAN SCOTT ESTATE SAUVIGNON BLANC, NEW ZEALAND (SD) 12.00%	47.45

RED WINE

BOTTLE

PICO ALTO, CABERNET SAUVIGNON RESERVA, CHILE (SD) 12.50%.....	32.95
PICO ALTO, MERLOT RESERVA, CHILE (SD) 12.00%	32.95
HUTTON RIDGE SHIRAZ, SOUTH AFRICA (SD) 14.00%	37.95
LUNAKA PINOT NOIR RESERVA, CHILE (SD) 13.00%.....	39.95
MC EXCELLENS CUVEE ESPECIAL CRIANZA, RIOJA, SPAIN (SD) 14.50%.....	42.95
FAMILIA GASCON MALBEC MENDOZA, ARGENTINA (SD) 12.60%.....	46.95

WINES BY THE GLASS

CHAMPAGNE AND SPARKLING WINE

125ML

BORG ALATO PROSECCO EXTRA DRY SPUMANTE,ITALY (SD) 11.00%.....	9.45
LAURENT-PERRIER LA CUVÉE, FRANCE (SD) 12.00%.....	15.95

WHITE WINE

	125ML	175ML	250ML
PICO ALTO CHARDONNAY RESERVA, CHILE (SD) 12.50%	6.95	9.75	11.95
PICO ALTO SAUVIGNON BLANC RESERVA, CHILE (SD) 12.00%	6.95	9.75	11.95
PINOT GRIGIO IGT VILLA ALBINI, ITALY (SD)11.00%	7.95	10.25	12.95
LUNAKA VIOGNIER RESERVA, CHILE (SD) 13.00%	8.45	10.75	13.95
MARQUES DE CACERES EXCELLENS VIURA RIOJA BLANCO, SPAIN (SD) 12.00%	8.95	11.45	14.45
ALLAN SCOTT ESTATE SAUVIGNON BLANC, NEW ZEALAND (SD) 12.00%	9.45	12.45	15.95

ROSÉ WINE

	125ML	175ML	250ML
PICO ALTO, ROSE RESERVA, CHILE (SD) 12.50%	6.95	9.75	11.95
PINOT GRIGIO ROSTO IGT VILLA ALBINI, ITALY (SD) 11.00%	7.95	10.25	13.45
GREAT BEAR ZINFANDEL ROSE, USA (SD,E) 10.00%	8.85	11.50	14.45

RED WINE

	125ML	175ML	250ML
PICO ALTO, CABERNET SAUVIGNON RESERVA, CHILE (SD) 12.50%	6.95	9.75	11.95
PICO ALTO, MERLOT RESERVA, CHILE (SD) 12.00%	6.95	9.75	11.95
HUTTON RIDGE SHIRAZ, SOUTH AFRICA (SD) 14.00%	8.45	10.75	13.95
LUNAKA PINOT NOIR RESERVA, CHILE (SD) 13.00%	8.45	10.75	13.95
MC EXCELLENS CUVEE ESPECIAL CRIANZA, RIOJA, SPAIN (SD) 14.50%	8.95	11.45	14.45
FAMILIA GASCON MALBEC MENDOZA, ARGENTINA (SD) 12.60%	9.45	12.45	15.95

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✓ Plant-based, (V) Vegetarian, (D) Contains milk, (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 (O) Contains oats, (R) Contains rye, (B) Contains barley, (W) Contains wheat, (Sp) Contains spelt, (A) Contains almonds, (Bn) Contains brazil nuts, (Cn) Contains cashew nuts, (H) Contains hazelnuts, (Pn) Contains pecan nuts, (Ps) Contains pistachios, (Wn) Contains walnuts.