


THE

GRILL

BAR & RESTAURANT

LUNCH 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
- 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
- CAESAR SALAD

Romaine lettuce, herb croutons, anchovies, boiled egg, Gran Levante cheese, Caesar dressing *(V,R,W,D,SD,MU,F,E)*

9.00
- With Lemon and Chilli Marinated Salmon

(F,R,W,D,SD,MU,E)

15.00
- With Chicken

(R,W,D,SD,MU,F,E)

12.00

SANDWICHES AND WRAPS

- THE DIRTY DAWG

Jumbo hot dog in a brioche bun, topped with gherkins, BBQ pulled pork, Red Devil cheese and crispy onions, served with house fries and slaw *(W,S,D,E,SD)*

18.00
- SMOKED SALMON PRETZEL

In a pretzel bun topped with capers and pickled red onions, lime and dill cream cheese, served with crisps and house slaw *(F,W,D,SD)*

15.00
- THE GRILL'S CLUB SANDWICH

Triple decker sandwich with lettuce, bacon, egg, chicken and tomato on toasted white bread, served with house slaw and crisps *(W,S,E,SD)*

12.50
- BUTTERMILK CHICKEN WRAP

Welsh honey mayonnaise, lettuce, tomatoes, pickles, crispy onions and hot sauce, served with house fries and slaw *(W,D,SD)*

12.50
- CAPONATA OPEN SANDWICH  ...

On rosemary focaccia bread, served with house slaw and crisps *(W,D,SD,C)*

12.00

SEAFOOD AND PASTA

- 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
- 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

GRILLS AND BURGERS

- 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)*
- WHOLE RACK

28.50
- HALF RACK

20.00
- 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
- PIRI PIRI BRITISH REARED CHICKEN BREAST

Roasted red pepper BBQ sauce, served with house fries and slaw *(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
- THE PULLED PORK BURGER


On a sourdough bun topped with BBQ sauce, crispy onions, lettuce and gherkins, served with house fries and slaw *(W,SD)*

18.00

ADD TO YOUR BURGER OR GRILL

- HOUSE RUBBED PULLED PORK

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

3.50
- HALF AVOCADO  *(V)*

2.50
- SMOKED STREAKY BACON (TWO RASHERS)

2.50
- ONE FRIED HEN'S EGG *(V,E)*

1.25

SIDES

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

4.50
- BUCKET OF FRIES *(V)*

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

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

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

4.00
- PEPPERCORN SAUCE *(D,SD)*

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
- 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

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