

THE

GRILL

BAR & RESTAURANT

DINNER MENU

TO NIBBLE

- GRILLED LEBANESE BREAD 

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

6.00
- MARINATED OLIVES  *(V)*

4.50

STARTERS
AND SALADS

- OAK SMOKED SALMON
AND ORZO PASTA

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

12.00
- ROASTED HERITAGE
BEETROOT SALAD

Rocket, goat's cheese, pistachio, pickled radish and
aged balsamic dressing *(V,D,PS,SD)*

12.00
- THE GRILL'S HOUSE RUB
CHICKEN WINGS

With buffalo hot sauce *(D,SD)*

10.50
- CORNED BEEF HASH

Welsh poached egg, grain mustard mayonnaise
(W,E,MU,SD)

9.50
- GARLIC MUSHROOM BRUSCHETTA 

On sourdough with dairy free mushroom ragout, basil
and white truffle oil *(W,B)*

9.50
- CELERIAC AND APPLE SOUP

Walnut pesto, bacon crumb *(WN,D,W,C,SD)*
Vegetarian option available

7.50

SEAFOOD
AND PASTA

- MOULES MARINIÈRE

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

22.00
- With Fries

24.50
- With Garlic Bread *(W,D)*

24.50
- THE GRILL'S FISH & CHIPS

Crispy battered cod fillet, served with chips, mushy
peas and tartare sauce *(F,SD)*

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

TO SHARE

- PINT OF PRAWN COCKTAIL
(SERVES TWO)

Cooked peeled prawns with Romaine lettuce and
Marie Rose sauce, served with sourdough bread,
Welsh salted butter and fresh lemon *(CR,SD,B,W,D)*

18.00
- THE GRILL'S BBQ PLATTER
(SERVES TWO)

BBQ baby back ribs, piri piri grilled chicken thighs,
honey BBQ pulled pork, chilli and smoked paprika
pork and beef sausage, Texan BBQ smoked beef
brisket, southern BBQ beans, served with house slaw,
mac 'n' cheese and flatbread *(MU,SD,D,S,W)*

68.00

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)*
- WHOLE RACK

28.50
- HALF RACK

20.00
- SPICED BRITISH VENISON STEAK

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

25.00
- PIRI PIRI BRITISH REARED
CHICKEN BREAST

Red Devil cheese, roasted red pepper BBQ sauce,
served with house fries and slaw *(D,SD)*

24.00

BURGERS

- 6OZ WAGYU BURGER

100% New Zealand Wagyu beef burger on a toasted
brioche bun, topped with truffle mayonnaise, rocket,
tomato, pickled gherkin, red onion marmalade and
Hafod cheese, served with house fries and slaw
(SD,S,D,E,W)

25.50
- MONTY'S BEEF SMASH BURGER

Two 4oz chuck steak smashed beef burgers on a
sourdough bun, topped with Cheddar cheese, burger
sauce, lettuce, gherkin and tomato, served with onion
rings, Welsh tomato chutney, house fries and slaw
(W,B,D,SD)

24.00
- PIRI PIRI CHICKEN BURGER

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

20.00
- ONION BHAJI BURGER 

On a sourdough bun, topped with raita mayonnaise,
lettuce, tomato and mango chutney, served with
house fries and slaw *(V,W,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

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

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

4.00

SAUCES

- GREEN PEPPERCORN SAUCE *(D,SD)*

4.00
- BÉARNAISE SAUCE *(V,D,E,SD)*

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

4.00
- WELSH HONEY BBQ SAUCE  *(V)*

4.00

DESSERTS

- CHERRY BAKEWELL TART 

Berry compote, dairy free vanilla ice cream *(V,W,A)*

7.50
- CHOCOLATE BROWNIE 

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

8.50
- APPLE TARTE TATIN

Crème fraiche, cinnamon emulsion *(V,W,D,SD)*

7.50
- SALTED CARAMEL CHEESECAKE

Popcorn crumb, clotted cream ice cream *(V,W,B,S,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

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WINE MENU



In partnership with Champagne Laurent-Perrier, the Celtic Collection is proud to bring you a selection of outstanding champagnes to enjoy.

	GLASS 125ML	BOTTLE
LAURENT-PERRIER LA CUVÉE 12.00% (SD)	£16.00	£90.00
LAURENT-PERRIER HARMONY 12.00% (SD)		£125.00
LAURENT-PERRIER HÉRITAGE 12.00% (SD)		£130.00
LAURENT-PERRIER CUVÉE ROSÉ 12.00% (SD)	£22.00	£130.00

BUBBLES

BORG ALATO PROSECCO EXTRA DRY SPUMANTE 11.00% (SD)	£10.00	£47.00
BAROCCO PROSECCO SPUMANTE EXTRA DRY ROSÉ 11.00% (SD)		£48.00
WHITE CASTLE SPARKLING, WALES 12.00% (SD) 		£75.00

WINE BY THE BOTTLE

SWEET

LA PERLE D'ARCHE SAUTERNES, FRANCE 37.5CL 13.50% (SD)	£35.00
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NO ALCOHOL

BOTTEGA SPARKLING WHITE, ITALY 0.00% (SD)	£20.00
TORRES NATUREO RED, SPAIN 0.00% (SD)	£20.00
TORRES NATUREO WHITE, SPAIN 0.00% (SD)	£20.00
TORRES NATUREO ROSE, SPAIN 0.00% (SD)	£20.00

PORT

GRAHAM'S SIX GRAPES RESERVE RUBY 20.00% (SD)	£7.00
GRAHAM'S 10 YEAR OLD TAWNY 20.00% (SD)	£9.00

WINES BY THE GLASS

WHITE WINE

	175ML	250ML	BOTTLE
PICO ALTO CHARDONNAY, CHILE 12.50% (SD)	£10.00	£12.00	£33.50
PICO ALTO SAUVIGNON BLANC, CHILE 12.50% (SD)	£10.00	£12.00	£33.50
PINOT GRIGIO IGT VILLA ALBINI, ITALY 11.00% (SD)	£12.00	£15.00	£38.00
LUNAKA VIOGNIER RESERVA, CHILE 13.00% (SD)	£12.50	£15.50	£42.00
MARQUES DE CACERES BLANCO, SPAIN 12.00% (SD)	£13.00	£16.00	£44.00
ALLAN SCOTT SAUVIGNON BLANC, NZ 12.00% (SD)	£13.50	£16.50	£48.00

RED WINE

	175ML	250ML	BOTTLE
PICO ALTO, CABERNET SAUVIGNON, CHILE 12.50% (SD)	£10.00	£12.00	£33.50
PICO ALTO, MERLOT RESERVA, CHILE 12.00% (SD)	£10.00	£12.00	£33.50
HUTTON RIDGE SHIRAZ, SOUTH AFRICA 14.00% (SD)	£12.00	£15.00	£39.00
LUNAKA PINOT NOIR RESERVA, CHILE 13.00% (SD)	£12.50	£15.50	£42.00
MC EXCELLENS CUVÉE CRIANZA, RIOJA, SPAIN 14.50% (SD)	£13.00	£16.00	£44.00
FAMILIA GASCON MALBEC, ARGENTINA 12.60% (SD)	£13.50	£16.50	£48.00

ROSÉ WINE

	175ML	250ML	BOTTLE
PICO ALTO, ROSE, CHILE 12.50% (SD)	£10.00	£12.00	£33.50
PINOT GRIGIO ROSTO IGT VILLA ALBINI, ITALY 11.00% (SD)	£12.00	£15.00	£37.50
GREAT BEAR ZINFANDEL, USA 10.00% (SD)	£12.50	£15.50	£42.00
WHISPERING ANGEL CÔTES DE PROVENCE, FRANCE 13.50% (SD)	£13.00	£16.00	£44.00

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