

THE

GRILL

BAR & RESTAURANT

LUNCH 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
- 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
- CELERIAC AND APPLE SOUP

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

7.50
- Vegetarian option available

SANDWICHES AND WRAPS

- THE DIRTY DAWG

Smoked paprika beef and pork sausage 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
- HAM AND CHEESE PANINI

With Welsh tomato chutney, crisps and house slaw  
*(W,D,SD)*

12.50
- THE GRILL’S CLUB SANDWICH

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

12.50
- PIRI PIRI CHICKEN WRAP

Lemon and black pepper mayonnaise, lettuce,  
tomatoes, pickles, crispy onions and hot sauce,  
served with house fries and slaw *(W,SD)*

12.50
- MEDITERRANEAN VEGETABLE  
BRUSCHETTA 

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

12.00

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

GRILLS AND BURGERS

- 8OZ BRITISH RUMP STEAK

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

29.50
- 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 BRITISH REARED  
CHICKEN BREAST

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

24.00
- 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
- 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)*

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 AND SAUCES

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

4.50
- BUCKET OF FRIES  *(V)*

4.50
- 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
- GREEN PEPPERCORN SAUCE *(D,SD)*

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

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
- SALTED CARAMEL CHEESECAKE

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

7.50
- ICE CREAM & SORBET


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)*

6.50

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  
GRILL  

---

BAR & RESTAURANT