

THE
GRILL
BAR & RESTAURANT

DINNER MENU

TO NIBBLE

- GRILLED LEBANESE BREAD** 🌿 7.50
With houmous and sun-dried tomato tapenade
(V,W,S,SE,SD)
- MARINATED OLIVES** 🌿 (V) 4.50

STARTERS
AND SALADS

- HERITAGE TOMATO & MOZZARELLA SALAD** 9.50
Rocket, toasted rosemary focaccia, balsamic pearls and aged balsamic dressing (V,W,D,SD)
- THE GRILL'S HOUSE RUB CHICKEN WINGS** 12.00
With buffalo hot sauce (D,SD) OR
With Peri Las cheese sauce (D,SD,MU)
- CAESAR SALAD** 9.00
Romaine lettuce, herb croutons, anchovies, boiled egg, Gran Levante cheese, Caesar dressing
(V,R,W,D,SD,MU,F,E)
- With Severn and Wye Smoked Salmon
(F,R,W,D,SD,MU,E) 15.00
- With Chicken (R,W,D,SD,MU,F,E) 12.50
- HAM, EGG & 'CRISPS'** 10.50
Smoked ham hock Scotch egg on a crispy potato nest, piccalilli mayonnaise (W,B,D,E,MU,C)
- GARLIC MUSHROOM BRUSCHETTA** 🌿 9.50
On sourdough bread with dairy free mushroom ragout, basil and white truffle oil (V,R,SP,W)

GRILLS

- 8OZ BRITISH SIRLOIN STEAK** 34.00
Grilled field mushroom, served with house fries and coleslaw (SD)
- 8OZ BRITISH RUMP STEAK** 29.50
Grilled field mushroom, served with house fries and coleslaw (SD)
- WELSH HONEY GLAZED BBQ BABY BACK PORK RIBS**
Served with house fries and coleslaw (SD)
- WHOLE RACK** 28.50
HALF RACK 20.00
- SPICED BRITISH VENISON STEAK** 25.00
Masala sauce, raita, pomegranate and flatbread (D,SD)
- PIRI PIRI BRITISH REARED CHICKEN BREAST** 24.00
Red Devil cheese, roasted red pepper BBQ sauce, served with house fries and coleslaw (D,SD)

SEAFOOD
AND PASTA

- MOULES MARINIÈRE** 22.00
Mussels in a traditional cream and white wine sauce
(M,D,SD)
- With Fries (M,D,SD) 24.50
With Garlic Bread (W,M,D,SD) 24.50
- THE GRILL'S FISH & CHIPS** 20.00
Crispy battered hake fillet, with chips, mushy peas and tartare sauce (F,SD)
- WHOLE SEA BREAM** 24.50
New potatoes, lemon capers and basil cream sauce (F,D,SD)
- LINGUINI BOLOGNESE** 🌿 20.00
Plant-based mince and tomato ragu, Applewood smoked plant-based cheese (V,W,S,SD,C)

TO SHARE

- TANKARD OF PRAWN COCKTAIL (SERVES TWO)** 20.00
Cooked peeled prawns with Romaine lettuce and Marie Rose sauce, served with sourdough bread, Welsh salted butter and fresh lemon (R,SP,W,CR,SD,D)
- THE GRILL'S BBQ PLATTER (SERVES TWO)** 68.00
BBQ baby back ribs, buttermilk chicken thighs, honey BBQ pulled pork, pork and beef chilli and smoked paprika sausage, Texas BBQ smoked brisket, southern barbecue pit beans, house coleslaw, spicy mac 'n' cheese, flatbread, pickled cucumber and red chillies (MU,SD,D,S,W)

BURGERS

- 6OZ WAGYU BURGER** 25.50
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 coleslaw (SP,W,D,E,SD)
- MONTY'S BEEF SMASH BURGER** 24.00
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 coleslaw (W,B,D,SD)
- BUTTERMILK CHICKEN BURGER** 20.00
On a sourdough bun, topped with lemon and black pepper mayonnaise, lettuce and avocado, served with house fries and coleslaw (W,D,SD)
- PLANT-BASED BURGER** 🌿 24.00
On a sourdough bun, topped with burger sauce, lettuce and tomato, gherkins, mozzarella, tomato chutney and jalapenos, served with house fries and coleslaw (V,W,SD)
- 6OZ LAMB BURGER** 24.00
Spiced smashed lamb burger on a brioche bun, topped with Cheddar cheese, tzatziki, lettuce, tomato and gherkins, served with pickled jalapenos, hot sauce, house fries and coleslaw (SP,W,D,E,SD)

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,S,D) 5.00
- GARLIC BREAD WITH CHEESE** (V,R,W,D) 4.50
- SPICY MAC 'N' CHEESE** (V,W,D,MU) 4.50
- PARSLEY BUTTERED NEW POTATOES** (V,D) 4.50
- BUCKET OF FRIES** 🌿 (V) 4.50
- GEM LETTUCE WEDGE WITH PERL LAS CHEESE DRESSING & CRISPY BACON BITS** (D,SD,MU) 4.50
- HOUSE RUB COLESLAW** (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

- LEMON MERINGUE PIE** 7.50
Raspberry sorbet (V,W,A,D,E)
- BELGIAN CHOCOLATE & ORANGE TART** 🌿 8.50
Berry compote, dairy free vanilla ice cream (V,S)
- CARAMELISED PINEAPPLE UPSIDE-DOWN CAKE** 8.00
Toasted coconut, mango sorbet, malibu syrup (V,W,D,E)
- BANANA SPLIT** 7.50
Banana bread shards, dairy free chocolate, vanilla and strawberry ice cream, chocolate sauce (V,W,E,SD)
- ICE CREAM & SORBET** 6.50
Three scoops of your choice from:
Dairy free vanilla 🌿 (V), dairy free chocolate 🌿 (V,S),
dairy free strawberry 🌿 (V), clotted cream (V,D),
mango sorbet (V), 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



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

BORGO 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
---	-------

NO ALCOHOL

BOTTEGA SPARKLING WHITE, ITALY 0.00% (SD)..... (Bottle)	20.00
TORRES NATUREO RED, SPAIN 0.00% (SD)	(187ml) 7.00
TORRES NATUREO WHITE, SPAIN 0.00% (SD)	(187ml) 7.00
TORRES NATUREO ROSE, SPAIN 0.00% (SD)	(187ml) 7.00

PORT

50ML

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

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

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