

THE
GRILL
BAR & RESTAURANT

GROUP MENU
For parties of 9 or more

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 Perl 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)

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
- LINGUINI BOLOGNESE** 🌿 20.00
Plant-based mince and tomato ragu, Applewood smoked plant-based cheese (V,W,S,SD,C)

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)

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)

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
- HABANERO & 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)
- 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

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