

THE
GRILL
BAR & RESTAURANT

LUNCH MENU

TO NIBBLE

- GRILLED LEBANESE BREAD** 🌿 7.50
With houmous and sun-dried tomato tapenade
(V,W,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
- 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,FE)
- With Severn and Wye Smoked Salmon
(F,R,W,D,SD,MU,E) 15.00
- With Chicken (R,W,D,SD,MU,FE) 12.50
- GOLDEN BEETROOT & BLOOD ORANGE SALAD** 8.50
Welsh goat's cheese bonbon, rocket, candied walnuts, horseradish crème fraiche
(V,W,N,W,D,E,SD,MU)

SANDWICHES AND WRAPS

- SPICED LAMB KEBAB** 15.50
Lamb kofta, iceberg lettuce, tomatoes, sumac and pomegranate on a Lebanese flatbread with garlic mayonnaise, served with house fries (W,SD)
- THE GRILL'S CLUB SANDWICH** 12.50
Triple decker sandwich filled with chicken, lettuce, bacon, Welsh egg, tomato and mayonnaise on toasted white bread, served with house coleslaw and crisps (W,S,E,SD)
- FISH FINGER SANDWICH** 12.50
Battered hake, tartare sauce, lettuce and gherkins on sourdough bread, served with house fries and coleslaw (W,F,SD)
- MEDITERRANEAN PORK GYROS WRAP** 14.00
Crispy shredded pork shoulder, fries, tzatziki, cucumber, onions, iceberg lettuce and habanero honey dressing, wrapped in a soft flatbread (W,D,SD)
- ITALIAN FIRE BREAD** 14.00
Sun-dried tomato tapenade, mozzarella, olives and basil pesto on classic sourdough bread, served with house coleslaw and crisps (V,W,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)
- LINGUINI BOLOGNESE** 🌿 20.00
Plant-based mince and tomato ragu, Applewood smoked plant-based cheese (V,W,S,SD,C)

GRILLS AND BURGERS

- 8OZ BRITISH RUMP STEAK** 29.50
Grilled field mushroom, served with house fries and coleslaw (SD)
- 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)
- PIRI PIRI BRITISH REARED CHICKEN BREAST** 24.00
Red Devil cheese, roasted red pepper BBQ sauce, served with house fries and coleslaw (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 (W,S,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

TO SHARE

- SUNDAY ROAST SHARING PLATTER (SERVES TWO)** 48.00
Available Sundays only
Roasted whole Welsh chicken with seasonal vegetables, cauliflower cheese, beef dripping roast potatoes, Yorkshire pudding and a rich chicken gravy
(W,D,E,SD,C)

ON THE SIDE

- GARLIC BREAD WITH CHEESE** (V,R,W,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
- GREEN PEPPERCORN SAUCE** (D,SD) 4.00
- HOUSE RUB CAFÉ DE PARIS BUTTER** (V,D) 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)
- 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

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