

THE

GRILL

BAR & RESTAURANT

DINNER MENU

TO NIBBLE

GRILLED LEBANESE BREAD 🌿

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

7.50

MARINATED OLIVES 🌿 *(V)*

4.50

STARTERS
AND SALADS

HERITAGE TOMATO
& MOZZARELLA SALAD

Rocket, toasted rosemary focaccia, balsamic pearls
and aged balsamic dressing
(V,W,D,SD)

9.50

THE GRILL'S HOUSE RUB CHICKEN
WINGS

With buffalo hot sauce *(D,SD)* OR
With Perl Las cheese sauce *(D,SD,MU)*

12.00

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 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'

Smoked ham hock Scotch egg on a crispy potato
nest, piccalilli mayonnaise *(W,B,D,E,MU,C)*

10.50

GARLIC MUSHROOM BRUSCHETTA 🌿

On sourdough bread with dairy free mushroom
ragout, basil and white truffle oil *(V,R,SP,W)*

9.50

GRILLS

8OZ BRITISH SIRLOIN STEAK

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

34.00

8OZ BRITISH RUMP STEAK

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

29.50

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

Masala sauce, raita, pomegranate and flatbread served
with chunky chips *(D,SD,W)*

25.00

PIRI PIRI BRITISH REARED
CHICKEN BREAST

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

24.00

SEAFOOD
AND PASTA

MOULES MARINIÈRE

Mussels in a traditional cream and white wine sauce
(F,M,D,SD)

22.00

With Fries *(F,M,D,SD)*

24.50

With Garlic Bread *(F,W,M,D,SD)*

24.50

THE GRILL'S FISH & CHIPS

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

20.00

WHOLE SEA BREAM

New potatoes, lemon capers and basil cream sauce
(F,D,SD,CR)

24.50

LINGUINI BOLOGNESE 🌿

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

20.00

TO SHARE

TANKARD 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 *(R,SP,W,CR,SD,D)*

20.00

THE GRILL'S BBQ PLATTER
(SERVES TWO)

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)*

68.00

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 coleslaw
(SP,W,D,E,SD)

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
coleslaw *(W,B,D,SD)*

24.00

BUTTERMILK CHICKEN BURGER

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

20.00

PLANT-BASED BURGER 🌿

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,S,SD)*

24.00

6OZ LAMB BURGER

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)*

24.00

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,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

Raspberry sorbet *(V,W,A,D,E)*

7.50

BELGIAN CHOCOLATE
& ORANGE TART 🌿

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

8.50

CARAMELISED PINEAPPLE
UPSIDE-DOWN CAKE

Toasted coconut, mango sorbet, malibu syrup *(V,W,D,E,SD)*

8.00

BANANA SPLIT

Banana bread shards, dairy free chocolate,
vanilla and strawberry ice cream, chocolate
sauce *(V,D,W,E,SD)*

7.50

ICE CREAM & SORBET

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)*

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

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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

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
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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

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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