

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
(F,M,D,SD)

With Fries *(F,M,D,SD)*24.50

With Garlic Bread *(F,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 served
with chunky chips *(D,SD,W)*

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,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

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,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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