

THE

GRILL

BAR & RESTAURANT

LUNCH MENU

TO NIBBLE

GRILLED LEBANESE BREAD 

With houmous and sun-dried tomato tapenade

(V,W,SE,SD)

MARINATED OLIVES  (V)

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

GOLDEN BEETROOT & BLOOD ORANGE SALAD

8.50

Welsh goat's cheese bonbon, rocket, candied walnuts, horseradish crème fraiche

(V,WN,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)

OPEN MEDITERRANEAN PORK GYROS WRAP

14.00

Crispy shredded pork shoulder, fries, tzatziki, cucumber, onions, iceberg lettuce and habanero honey dressing, served on 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

(F,M,D,SD)

With Fries (F,M,D,SD)

24.50

With Garlic Bread (F,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,D,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
GRILL

BAR & RESTAURANT