THE

GRILL

BAR & RESTAURANT

CHILDREN'S MENU

For young diners aged 12 years and under

TWO COURSES 12.00 | THREE COURSES 15.00

Includes your choice of J20, Fruit Shoot or soft drink from the soda font

STARTERS

GRILLED LEBANESE FLATBREAD
Date houmous dip *(V,W,SE)*

THE GRILL'S HOUSE RUB CHICKEN WINGS
BBQ sauce

CHEESY GARLIC BREAD
(V,R,W,D)

CREAMY TOMATO SOUP
With toasted white bread and butter *(V,W,R,S,D)*

DESSERTS

APPLE & BLACKBERRY WAFFLE
Clotted cream ice cream *(W,S,D,E)*

BELGIAN CHOCOLATE & ORANGE TART
Berry compote, dairy free vanilla ice cream *(V,S)*

ICE CREAM & SORBET
Two scoops of your choice from: Dairy free vanilla *(V)*, dairy free chocolate *(V,S)*, dairy free strawberry *(V)*, honeycomb *(V,D)*, clotted cream *(V,D)*, raspberry sorbet *(V)*, lemon sorbet *(V)*

MAINS

FISH & CHIPS
Battered hake fillet, tartare sauce, garden peas and house fries *(F,SD)*

GRILLED OR POACHED CHICKEN STRIPS
With honey BBQ sauce, house slaw and your choice of house fries or mashed potato (*SD,D)*

THE GRILL'S CHEESEBURGER
4oz beef burger on a brioche bun, topped with burger sauce, lettuce, gherkin and tomato, served with fries *(SP,W,S,D,SD,E)*

Vegetarian alternative available

SAUSAGE & MASH
Pork sausage, buttery mashed potato, garden peas and gravy *(D,SD)*

Vegetarian alternative available

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*