THE

GRILL

BAR & RESTAURANT

DINNER 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

THE GRILL'S HOUSE RUB CHICKEN WINGS **12.00**
With Buffalo hot sauce *(D,SD)* OR
With Perl Las cheese sauce *(D,SD,MU)*

HAM HOCK TERRINE **12.00**
Coarsely textured and packed with cured ham, served with parsley, gherkin, shallot and caper salsa and grilled sourdough bread *(W,SP,R,SD)*

GRILLED BONE MARROW **12.00**
Leaf salad, gremolata and toasted bloomer bread *(W,B)*

GARLIC MUSHROOM BRUSCHETTA .. **9.50**
On sourdough bread, with dairy free mushroom ragout, pickled shallots and pea shoots, toasted hazelnuts, aged balsamic dressing *(V,W,R,SP,H,SD)*

ROASTED BEETROOT SOUP **6.50**
Welsh goat's cheese and thyme muffin, cumin crème fraiche *(V,W,D,E)*

GRILLS

8OZ BRITISH SIRLOIN STEAK **36.00**
Grilled field mushroom, served with house fries and house rub coleslaw *(SD)*

8OZ BRITISH RUMP STEAK **28.50**
Grilled field mushroom, served with house fries and house rub coleslaw *(SD)*

STEAK FRITES **28.50**
Best served rare to medium
Classic grilled beef steak smothered in house Café de Paris butter, served with fries and side salad *(D,MU,SD)*

WELSH HONEY GLAZED BBQ BABY BACK PORK RIBS
Served with house fries and house rub coleslaw *(SD)*
WHOLE RACK **28.50**
HALF RACK **20.00**

PIRI PIRI BRITISH REARED CHICKEN BREAST **24.00**
Red Devil cheese, roasted red pepper BBQ sauce, served with house fries and house rub coleslaw *(D,SD)*

SEAFOOD AND PASTA

PAN SEARED SEA BREAM **22.00**
Buttery mashed potato, charred and braised Welsh leeks, Welsh cider and caper sauce *(F,W,D,SD)*

FISH & CHIPS **20.00**
Crispy battered hake fillet, served with chips, mushy peas and tartare sauce *(F,SD)*

LINGUINI **20.00**
Plant-based mince and tomato ragu, Applewood smoked plant-based cheese *(V,W,S,SD,C)*

TO SHARE

TANKARD OF PRAWN COCKTAIL (SERVES TWO) **20.00**
Cooked peeled prawns mixed with Romaine lettuce and Marie Rose sauce, served with sourdough bread, Welsh salted butter and fresh lemon *(CR,W,R,SP,SD,D)*

THE GRILL PLATTER (SERVES TWO) **68.00**
BBQ baby back ribs, buttermilk chicken thighs, honey BBQ pulled pork, pork and beef chilli and smoked paprika sausage, Texan BBQ smoked brisket and three bean chilli, served with house rub coleslaw, spicy mac 'n' cheese, flatbread, pickled cucumber and red chillies *(MU,SD,D,W)*

BURGERS

6OZ WAGYU BURGER **25.50**
100% New Zealand Wagyu beef burger on a toasted brioche bun, topped with Hafod cheese rarebit, streaky bacon, Worcestershire sauce mayonnaise, lettuce and pickled shallots, served with fries and house rub coleslaw *(SP,W,D,E,SD,MU)*

MONTY'S BEEFY 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 house rub coleslaw *(W,B,D,SD)*

6OZ SPICED LAMB BURGER **22.00**
On a brioche bun topped with Cheddar cheese, tzatziki, lettuce, tomato and gherkins served with pickled jalapenos, hot sauce, house fries and house rub coleslaw *(SP,W,D,E,SD)*

PLANT-BASED BURGER **22.00**
On a sourdough bun topped with burger sauce, lettuce, tomato, gherkins, mozzarella, tomato chutney and jalapenos, served with house fries and house rub coleslaw *(W,S,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 house rub coleslaw *(W,D,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**

HEARTY COMFORTS

THE GRILL'S COTTAGE PIE **22.00**
Beef chunks slow cooked in a rich red wine sauce and topped with Gruyere mashed potato, served with maple Dijon glazed parsnips and mixed leaf salad *(D,SD,MU,C)*

SMOKY THREE BEAN CHILLI **20.00**
Steamed rice, charred corn salsa, guacamole, plant-based sour cream and a grilled soft floured tortilla *(V,W,SD)*

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**
BUTTERY MASHED POTATO *(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**
CAFÉ DE PARIS BUTTER *(V,D,MU,SD)* **4.00**
HABANERO & HONEY BBQ SAUCE *(V)* **4.00**

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

WINE MENU

CHAMPAGNE
Laurent-Perrier
MAISON FONDÉE
1812
Tours-sur-Marne

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**

SWEET

Château Barbier Sauterne 37.5cl 13.50% (SD)	**35.00**

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

	50ML
Graham's Six Grapes Reserve Ruby 20.00% (SD)	**7.00**
Graham's 10 Year Old Tawny 20.00% (SD)	**9.00**

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, Rioja, 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 Cuvee 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

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**

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*