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,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)*

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)*

BURGERS

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)*

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**

MAINS

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

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)*

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

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

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**

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**

DESSERTS

BRAEBURN APPLE, BLACKBERRY & HAZELNUT CRUMBLE **8.50**
Tonka bean custard, clotted cream ice cream *(V,H,W,D,E)*

BELGIAN CHOCOLATE & ORANGE TART **8.50**
Berry compote, dairy free vanilla ice cream *(V,S)*

LEMON TART **7.50**
Passion fruit gel, champagne sorbet *(V,W,A,D,E)*

ICE CREAM & SORBET **6.50**
Three scoops of your choice from:

Dairy free vanilla *(V)*, dairy free chocolate *(V,S)*, dairy free strawberry *(V)*, champagne sorbet *(V,SD)*, clotted cream *(V,D)*, 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*