THE

GRILL

BAR & RESTAURANT

LUNCH 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 AND SALADS

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

THE GRILL PLOUGHMAN'S **11.50**
Smoked ham croquette, Snowdonia Black Bomber cheese, piccalilli, soused cucumber and shallots, baby apple, pea shoot salad and warm Payes bread with Welsh salted butter *(V,W,B,D,E,SD,MU,C)*

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)*

CAESAR SALAD **9.00**
Romaine lettuce, herb croutons, anchovies, boiled egg, Gran Levanto cheese, Caesar dressing *(V,R,W,D,SD,MU,F,E,S)*

WITH SEVERN & WYE SMOKED SALMON *(F,R,W,D,SD,MU,E,S)* **15.00**

WITH GRILLED CHICKEN *(R,W,D,SD,Mu,F,E,S)* **12.50**

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

SANDWICHES AND WRAPS

SPICED LAMB KEBAB **15.50**
On a Lebanese flatbread with iceberg lettuce, tomatoes, jalapenos, pickled red cabbage and tzatziki, served with hot sauce and house fries *(W,D,SD)*

THE GRILL'S CLUB SANDWICH **15.00**
Triple decker with lettuce, bacon, Welsh hen's egg, roasted chicken and tomato on toasted white bread, served with house slaw and fries *(W,R,S,E,SD)*

HABANERO & HONEY BBQ PULLED PORK WRAP **14.00**
Pulled pork shoulder, crispy onions, iceberg lettuce and pickled red cabbage in a soft tortilla wrap, served with house fries and coleslaw *(W,SD)*

SMOKY THREE BEAN BURRITO **14.00**
Steamed rice, charred corn salsa, jalapenos and cream cheese in a soft tortilla wrap, served with guacamole and sour cream *(W,D,SD)*

FISH FINGER SANDWICH **12.50**
Battered hake, tartare sauce, lettuce and gherkins on sourdough bread, served with house fries and house rub coleslaw *(W,F,SD)*

SEAFOOD AND PASTA

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)*

SUNDAY ROAST

ROAST OF THE DAY **25.00**
Available Sundays only – please ask for today's choice
Seasonal vegetables, cauliflower cheese, beef dripping roast potatoes, Yorkshire pudding and rich gravy *(W,D,E,SD)*

GRILLS AND BURGERS

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

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 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 house rub 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 house rub coleslaw *(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)*

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 AND SAUCES

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**

CAFÉ DE PARIS BUTTER *(V,D)* **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)*

BANOFFEE CHEESECAKE **7.50**
Pecan brittle, caramel sauce *(V,PN,W,B,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*