

THE
GRILL
BAR & RESTAURANT

LUNCH MENU

TO NIBBLE

ARTISAN FOCACCIA BREAD \checkmark 5.25
With balsamic vinegar and extra virgin olive oil (V,G,SD)

MARINATED OLIVES \checkmark 4.50
(V)

LIGHT BITES

THE GRILL'S HOUSE
RUB CHICKEN WINGS 9.50
With buttermilk ranch sauce (D,E)

BOWL OF PLANT-BASED CHILLI \checkmark ... 9.50
Homemade chilli sin carne with nachos, guacamole,
lime mayonnaise and jalapenos (V,S)

BEER BATTERED AUBERGINE \checkmark
Minted pea purée, spicy tartare sauce, charred lime,
served with house fries (V,G,SD)

STARTER 9.00
MAIN 18.00

CLASSIC NIÇOISE SALAD \checkmark 9.00
New potatoes, green beans, olives and cherry
tomatoes, white balsamic vinegar, citron dressing (V,SD)

ADD SALMON MARINATED WITH
CHILLI AND LEMON (F) 8.50

ADD TOFU MARINATED IN MAPLE
SYRUP AND SESAME SEEDS \checkmark (V,S,SE) 5.50

ADD HALF AN AVOCADO \checkmark (V) 2.50

ROASTED TOMATO SOUP 6.25
Basil oil, crispy onions, Peri Las cheese toastie (V,G,D,SD)

SANDWICHES
AND WRAPS

BEEF STROGANOFF BAGUETTE 14.50
Horseradish crème fraiche, gherkins and crispy
onions, served with house slaw (G,D,E,Mu,SD)

PO' BOY CHICKEN WRAP 14.00
Buttermilk ranch sauce, lettuce, tomatoes, pickles,
crispy onions and hot sauce, served with house fries
and slaw (G,D,SD,Mu)

THE GRILL'S CLUB SANDWICH 12.50
Triple decker sandwich with lettuce, bacon, egg, roast
chicken and tomato on toasted white bread, served
with house slaw and crisps (G,E,SD,S)

FALAFEL WRAP \checkmark 10.00
Lettuce, cucumber, tzatziki and chipotle jam, served
with house slaw and potato crisps (V,G,SD)

SMASHED CHICKPEA, AVOCADO
AND SUN BLUSHED TOMATO OPEN
SANDWICH \checkmark 9.50
On rustic rye bread, served with house slaw and
crisps (V,G,SD)

SEAFOOD
AND PASTA

BEER BATTERED HAKE 18.00
Minted mushy peas, spicy tartare sauce, charred
lime, served with fries (F,G,SD)

SPAGHETTI POMODORO \checkmark 18.00
Wholemeal spaghetti with chickpeas, puy lentils,
sweetcorn, basil and pomodoro sauce, toasted pine
nuts, Applewood smoked vegan cheese (V,G,SD)

GRILLS AND
BURGERS

10OZ BRITISH RUMP STEAK 28.00
Grilled field mushroom, served with house
fries and slaw (SD)

BBQ BABY BACK PORK RIBS
HALF RACK 16.50
WHOLE RACK 26.50
Served with house fries and slaw (SD)

PIRI PIRI BRITISH REARED
CHICKEN 22.00
Roasted red pepper BBQ sauce, served
with house fries and slaw (SD)

THE GRILL BURGER 18.00
Twenty-one day aged beef burger on a sourdough
bun, topped with burger sauce, lettuce, gherkin and
tomato, served with Welsh tomato chutney, house
fries and slaw (G,SD)

FALAFEL BURGER \checkmark 18.00
On a sourdough bun, topped with lettuce, cucumber,
tzatziki and chipotle jam, served with house fries
and slaw (G,SD)

THE PULLED PORK BURGER 16.50
On a sourdough bun, topped with BBQ sauce, crispy
onions and lettuce, served with house fries and slaw
(G,SD)

ADD TO YOUR
BURGER OR GRILL

HOUSE RUBBED PULLED PORK (SD) . 3.50

DRY SWEET CURED BACON 2.50
(two rashers)

CHEDDAR CHEESE (V,D) 2.50

SMOKED PAPRIKA HALLOUMI (V,D) 2.50

FRIED HEN'S EGG (one) (V,E) 1.25

SIDES

GARLIC BREAD WITH CHEESE (V,G,D) 4.50

SWEET POTATO FRIES \checkmark (V) 4.50

HOUSE FRIES \checkmark (V) 4.00

THE GRILL'S HOUSE SALAD
WITH LEMON AND CHILLI
DRESSING \checkmark (V,SD) 4.00

GRILLED TOMATO AND
MUSHROOM \checkmark (V) 4.00

HOUSE SLAW WITH CHIPOTLE
MAYONNAISE \checkmark (SD,V) 4.00

BEER BATTERED ONION RINGS \checkmark
(V,G) 4.00

PEPPERCORN SAUCE (D,SD) 4.00

DESSERTS

PEANUT BUTTER AND
CHOCOLATE ENTREMET 8.50
Peanut brittle, berry jelly, raspberry sorbet
(V,G,N,P,S,D)

CHOCOLATE BROWNIE \checkmark 7.50
Strawberry, dairy free vanilla ice cream (V,S)

MAPLE GLAZED WAFFLES 7.00
Caramel sauce, fudge pieces, banoffee ice cream
(V,G,S,D,E)

CHERRY BAKEWELL TART \checkmark 7.00
Cherry compote, dairy free vanilla ice cream (V,G,N)

SELECTION OF ICE CREAM
AND SORBET 6.00
Three scoops of your choice from: dairy free vanilla (V),
chocolate (V,D,S), strawberry (V,D), honeycomb (V,D),
clotted cream (V,D), banoffee (V,D,G), 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. \checkmark Plant-based, (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.

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