

THE
GRILL
BAR & RESTAURANT

DINNER MENU

TO NIBBLE

ARTISAN FOCACCIA BREAD [✓]	5.25
With balsamic vinegar and extra virgin olive oil (V,G,SD)	
MARINATED OLIVES [✓] (V).....	4.50
BEEF BRISKET CROQUETTE	4.50
Potato salad, sweetcorn salsa, horseradish crème fraiche (G,D,E,Mu)	

STARTERS
AND SALADS

CRAB TOAST	11.50
Spring onion and chilli dressed crab, rustic rye bread, pickled cucumber, radish and samphire (Cr,G,SD)	
THE GRILL'S HOUSE RUB CHICKEN WINGS	9.50
With buttermilk ranch sauce (D,E)	
CRISPY PORK BELLY	9.95
Bell pepper slaw, apple ketchup (D,SD)	
SCOTCH EGG	9.50
Chorizo, crispy Cajun potatoes, curried mayonnaise (G,D,E)	
SMOKED PAPRIKA HALLOUMI SALAD [✓]	9.50
Pearl barley, Cos lettuce, radish and red onion, broad beans, prunes, toasted pumpkin seeds (V,G,D,SD)	
BEER BATTERED AUBERGINE [✓] Minted pea purée, spicy tartare sauce, charred lime, served with house fries (V,G,SD)	
STARTER	9.00
MAIN	18.00
TEMPURA HAKE	8.50
Hake goujons, lemon, dill mayonnaise (F,G,SD)	
ROASTED TOMATO SOUP [✓]	6.25
Basil oil, crispy onions, Perl Las cheese toastie (V,G,D,SD)	

SEAFOOD
AND PASTA

BEER BATTERED HAKE	18.00
Minted mushy peas, spicy tartare sauce, charred lime, served with fries (F,G,SD)	
TOMATO AND THYME COD	22.00
Cod fillet, chorizo, seasonal greens in tomato sauce, served with grilled potatoes (F,G,S,D)	
SPAGHETTI POMODORO	18.00
Wholemeal spaghetti with chickpeas, puy lentils, sweetcorn, basil and pomodoro sauce, toasted pine nuts, Applewood smoked vegan cheese (V,G,SD)	
VEGETABLE RISOTTO STARTER	9.50
MAIN	18.00
Asparagus, courgette, peas, basil, mint and Gran Levante cheese (V,D,SD)	

GRILLS

8OZ BRITISH SIRLOIN STEAK	33.00
Grilled field mushroom, served with house fries and slaw (SD)	
SPICED LAMB RUMP	32.00
Giant couscous, pomegranate, lemon tahini (G,Se,SD,C)	
10OZ BRITISH RUMP STEAK	28.00
Grilled field mushroom, served with house fries and slaw (SD)	
MARINATED FLAT IRON STEAK	26.50
Grilled field mushroom, served with house fries and slaw (G,S,SD,Mu)	
PIRI PIRI HALF CHICKEN	22.00
Roasted red pepper BBQ sauce, 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)	

BURGERS

MONTY'S BURGER	22.00
Twenty-one day aged beef burger on a brioche bun, topped with bacon, Cheddar cheese, burger sauce, lettuce and tomato, served with onion rings, Welsh tomato chutney, house fries and slaw (G,E,D,SD,S)	
BUTTERMILK CHICKEN BURGER	20.00
On a sourdough bun, topped with Sriracha mayonnaise, lettuce and avocado, served with house fries and slaw (G,D,SD)	
PLANT-BASED MONTY'S BURGER [✓]	20.00
On a sourdough bun, topped with Applewood smoked plant-based cheese, burger sauce, lettuce and tomato, served with onion rings, Welsh tomato chutney, house slaw and fries (V,G,SD,S)	

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
HALF AN AVOCADO [✓] (V)	2.50
FRIED HEN'S EGG (one) (V,E)	1.25

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. [✓] 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.

SIDES

GREEN VEGETABLES WITH GARLIC BUTTER (V,D)	5.00
GARLIC BREAD WITH CHEESE (V,G,D)	4.50
BUTTERY MASHED POTATO (V,D)	4.50
SWEET POTATO FRIES [✓] (V)	4.50
HOUSE FRIES [✓] (V)	4.00
THE GRILL'S HOUSE SALAD WITH LEMON AND CHILLI DRESSING [✓] (V,SD) ..	4.00
GRILLED TOMATO AND MUSHROOM [✓] (V)	4.00
HOUSE SLAW WITH CHIPOTLE MAYONNAISE [✓] (SD,V)	4.00
BEER BATTERED ONION RINGS [✓] (V,G)	4.00

SAUCES

PEPPERCORN SAUCE (D,SD)	4.00
MUSHROOM SAUCE (V,D,SD)	4.00
HOUSE RUB CAFÉ DE PARIS BUTTER (V,D)	4.00
BOURBON BBQ SAUCE (V,SD)	4.00

DESSERTS

PEANUT BUTTER AND CHOCOLATE ENTREMET	8.50
Peanut brittle, berry jelly, raspberry sorbet (V,G,N,P,S,D)	
SOFT BAKED TRIPLE CHOCOLATE COOKIE	7.50
Strawberry, dairy free vanilla ice cream (V,G,N,S,D,E,L)	
CHOCOLATE BROWNIE [✓]	7.50
Plant-based cream, strawberries (V,S)	
MAPLE GLAZED WAFFLES	7.00
Caramel sauce, fudge pieces, banoffee ice cream (V,G,D,E,S)	
CHERRY BAKEWELL TART [✓]	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)	

THE
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WINE MENU

SPARKLING WINE BOTTLE

BORG ALATO PROSECCO EXTRA DRY SPUMANTE, ITALY (SD) 11.00%	46.95
BAROCCO PROSECCO SPUMANTE EXTRA DRY ROSE NV, ITALY (SD) 11.00%	47.95
MARQUES DE CACERES BRUT CAVA, SPAIN (SD) 11.50%	64.95

CHAMPAGNE BOTTLE

HEIDSIECK & CO. MONOPOLE SILVER TOP NV, FRANCE (SD) 12.00%	79.95
HEIDSIECK & CO. MONOPOLE SILVER ROSE NV, FRANCE (SD) 12.50%	84.95
POMMERY BRUT ROYAL NV, FRANCE (SD) 13.00%	102.45
POMMERY BRUT ROSE NV, FRANCE (SD) 12.50%	112.45
LAURENT-PERRIER LA CUVÉE BRUT NV, FRANCE (SD) 12.00%	145.95
LAURENT PERRIER ROSE NV, FRANCE (SD) 12.00%	159.95
POMMERY GRAND CRU VINTAGE 2009, FRANCE (SD) 12.50%	162.45
CHAMPAGNE LAURENT-PERRIER GRAND SIÈCLE ITERATION NO.26, FRANCE (SD) 12.50%	289.95
LOUIS ROEDERER CRISTAL, FRANCE (SD) 12.50%	366.95

WHITE WINE BOTTLE

PICO ALTO CHARDONNAY RESERVA, CHILE (SD) 12.50%	32.95
PICO ALTO SAUVIGNON BLANC RESERVA, CHILE (SD) 12.50%	32.95
CAL Y CANTO VERDEJO, SPAIN (SD) 12.50%	34.95
PINOT GRIGIO IGT VILLA ALBINI, ITALY (SD) 11.00%	36.95
HUTTON RIDGE CHENIN BLANC, SOUTH AFRICA (SD) 13.50%	37.95
LUNAKA VIOGNIER RESERVA, CHILE (SD) 13.00%	39.95
RESERVE ST-MARC CHARDONNAY PAYS D'OC, FRANCE (SD) 13.50%	40.95
MARQUES DE CACERES EXCELLENS VIURA RIOJA BLANCO, SPAIN (SD) 12.00%	41.95
DOMAINE DEL SOL PICPOUL DE PINET, FRANCE (SD) 13.00%	42.95
ALLAN SCOTT ESTATE SAUVIGNON BLANC, NEW ZEALAND (SD) 12.00%	47.45
ARESCA GAVI DOCG PIEMONTE, ITALY (SD) 13.00%	58.60
ESCORIHUELA GASCÓN VIOGNIER, ARGENTINA (SD) 14.00%	60.95
TC SINGLE VINEYARD EDEN VALLEY RIESLING, AUSTRALIA (SD,E) 12.00%	62.95
DOMAINE SALMON CLOS DES CRIOTS POUILLY-FUMÉ, FRANCE (SD,E) 13.00%	70.25
WHITE CASTLE GWYN GWYN, WALES (SD) 11.00%	81.45
JEAN DURUP LA PAULIERE CHABLIS, FRANCE (SD) 12.50%	79.95
BOSCHENDAL APPELLATION SERIES ELGIN CHARDONNAY, SOUTH AFRICA (SD) 13.00%	84.95
MEURSAULT MAZILLY BURGUNDY, FRANCE (SD) 12.50%	89.95

RED WINE BOTTLE

PICO ALTO, CABERNET SAUVIGNON RESERVA, CHILE (SD) 12.50%	32.95
PICO ALTO, MERLOT RESERVA, CHILE (SD) 12.00%	32.95
MONTEPUCIANO D'ABRUZZO CALEO, ITALY (SD) 13.00%	34.95
BODEGA PRIVADA BONARDA MALBEC, ARGENTINA (SD,E) 13.50%	36.50
HUTTON RIDGE SHIRAZ, SOUTH AFRICA (SD) 14.00%	37.95
LUNAKA PINOT NOIR RESERVA, CHILE (SD) 13.00%	39.95
NAVARRA GARNACHA CABERNET 111, SPAIN (SD) 13.50%	41.95
MILTON PARK SHIRAZ, AUSTRALIA (SD,E) 14.00%	42.95

MC EXCELLENS CUVÉE ESPECIAL CRIANZA, RIOJA, SPAIN (SD) 14.50%	42.95
COTE DU RHONE DOMAINE DE L'ABBE, FRANCE (SD) 13.50%	44.05
CHATEAU LACOSTE GARZAC BORDEAUX, FRANCE (SD) 13.00%	44.95
FAMILIA GASCON MALBEC MENDOZA, ARGENTINA (SD) 12.60%	46.95
BORG DEL MANDORLO ROSSO APPASSIMENTO, ITALY (SD) 14.50%	47.45

WINES BY THE GLASS

CHAMPAGNE AND SPARKLING WINE 125ML

BORG ALATO PROSECCO EXTRA DRY SPUMANTE, ITALY (SD) 11.00%	9.45
HEIDSIECK & CO. MONOPOLE SILVER TOP NV, FRANCE (SD) 12.00%	14.95

WHITE WINE

	125ML	175ML	250ML
PICO ALTO CHARDONNAY RESERVA, CHILE (SD) 12.50%	6.95	9.75	11.95
PICO ALTO SAUVIGNON BLANC RESERVA, CHILE (SD) 12.00%	6.95	9.75	11.95
PINOT GRIGIO IGT VILLA ALBINI, ITALY (SD) 11.00%	7.95	10.25	12.95
LUNAKA VIOGNIER RESERVA, CHILE (SD) 13.00%	8.45	10.75	13.95
MARQUES DE CACERES EXCELLENS VIURA RIOJA BLANCO, SPAIN (SD) 12.00%	8.95	11.45	14.45
ALLAN SCOTT ESTATE SAUVIGNON BLANC, NEW ZEALAND (SD) 12.00%	9.45	12.45	15.95

ROSÉ WINE

	125ML	175ML	250ML
PICO ALTO, ROSE RESERVA, CHILE (SD) 12.50%	6.95	9.75	11.95
PINOT GRIGIO ROSTO IGT VILLA ALBINI, ITALY (SD) 11.00%	7.95	10.25	13.45
GREAT BEAR ZINFANDEL ROSE, USA (SD,E) 10.00%	8.85	11.50	14.45

RED WINE

	125ML	175ML	250ML
PICO ALTO, CABERNET SAUVIGNON RESERVA, CHILE (SD) 12.50%	6.95	9.75	11.95
PICO ALTO, MERLOT RESERVA, CHILE (SD) 12.00%	6.95	9.75	11.95
HUTTON RIDGE SHIRAZ, SOUTH AFRICA (SD) 14.00%	8.45	10.75	13.95
LUNAKA PINOT NOIR RESERVA, CHILE (SD) 13.00%	8.45	10.75	13.95
MC EXCELLENS CUVÉE ESPECIAL CRIANZA, RIOJA, SPAIN (SD) 14.50%	8.95	11.45	14.45
FAMILIA GASCON MALBEC MENDOZA, ARGENTINA (SD) 12.60%	9.45	12.45	15.95

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