

THE
G R I L L
BAR & RESTAURANT

GROUP MENU

For parties of 9 or more

TO NIBBLE

- ARTISAN FOCACCIA BREAD** √ **5.25**
With balsamic vinegar and extra virgin olive oil (V,W,SD)
- MARINATED OLIVES** √ (V) **4.50**

**STARTERS
AND SALADS**

- TEMPURA PRAWN COCKTAIL** **12.50**
Spicy prawn tempura, Gem lettuce, avocado, lemon,
Bloody Mary dressing (W,Cr,SD)
- THE GRILL'S HOUSE RUB
CHICKEN WINGS** **11.00**
With buffalo sauce (D,SD)
- CRISPY HONEY GLAZED PORK BELLY** .. **9.25**
Fennel and celeriac salad, honey and mustard remoulade
(SD,Mu,C)
- WARM BEETROOT, PEAR AND
FETA SALAD** **8.50**
Toasted almonds, quince and white balsamic dressing
(V,A,D,SD)
- BEER BATTERED AUBERGINE** √ **8.50**
Minted pea purée, spicy tartare sauce, charred lime,
served with house fries (V,W,B,SD)
- CREAMY CHICKEN SOUP** **6.50**
Paprika oil, jalapeño and cheese scone (W,D,E,SD,C)

SEAFOOD AND PASTA

- WELSH HONEY AND SOY MARINATED
SALMON** **22.00**
Grilled new potatoes, Mediterranean vegetables, fennel,
soy, sesame and honey dressing (F,W,S,Se)
- SPAGHETTI POMODORO** √ **18.00**
Wholemeal spaghetti with chickpeas, puy lentils,
sweetcorn, basil and pomodoro sauce, toasted pine nuts,
Applewood smoked plant-based cheese (V,W,SD)

GRILLS

- 8OZ BRITISH SIRLOIN STEAK** **35.00**
Grilled field mushroom, served with house fries and slaw
(SD)
- 10OZ BRITISH RUMP STEAK** **30.00**
Grilled field mushroom, served with house fries and slaw
(SD)
- SPICED LAMB CHOPS** **27.50**
Masala, raita and naan flatbread, served with chips
(W,S,D,SD)
- PIRI PIRI BRITISH REARED HALF
CHICKEN** **22.00**
Roasted red pepper BBQ sauce, served with house fries
and slaw (SD)
- WELSH HONEY GLAZED BBQ BABY
BACK PORK RIBS**
Served with house fries and slaw (SD)
- WHOLE RACK** **28.50**
HALF RACK **18.00**

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.

√ Plant-based, (V) Vegetarian, (D) Contains milk, (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 (O) Contains oats, (R) Contains rye, (B) Contains barley, (W) Contains wheat, (Sp) Contains spelt, (A) Contains almonds, (Bn) Contains brazil nuts, (Cn) Contains cashew nuts, (H) Contains hazelnuts, (Pn) Contains pecan nuts, (Ps) Contains pistachios, (Wn) Contains walnuts.

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BURGERS

MONTY'S BURGER 22.50
Chuck steak 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 (W,B,S,D,E,SD)

BUTTERMILK CHICKEN BURGER 18.50
On a sourdough bun, topped with lemon and black pepper mayonnaise, lettuce and avocado, served with house fries and slaw (W,D,SD)

PLANT-BASED GRILL BURGER ✓ 18.00
On a sourdough bun, topped with Applewood smoked plant-based cheese, burger sauce, lettuce and Welsh tomato chutney, served with house fries and slaw (V,B,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 AVOCADO ✓ (V) 2.50

SAUCES

PEPPERCORN SAUCE (D,SD) 4.00

HOLLANDAISE SAUCE (V,D,E,B,S) 4.00

HOUSE RUB CAFÉ DE PARIS BUTTER (V,D) 4.00

WELSH HONEY BBQ SAUCE (V) 4.00

SIDES

GREEN VEGETABLES WITH GARLIC BUTTER (V,D) 5.00

GARLIC BREAD WITH CHEESE (V,R,W,D) 4.50

MAC 'N' CHEESE (V,W,D,Mu) 4.50

BUCKET OF SWEET POTATO FRIES (V) 4.50

BUCKET OF 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 (V,SD) 4.00

BUTTERY MASHED POTATO (V,D) 4.00

BEER BATTERED ONION RINGS (V,W,B) 4.00

DESSERTS

MAPLE GLAZED BANOFFEE WAFFLES 8.50
Banana, Chantilly cream, caramel sauce, fudge, banoffee ice cream (V,W,S,D,E)

CHOCOLATE BROWNIE ✓ 8.00
Berries, dairy free vanilla ice cream (V,S)

STICKY TOFFEE PUDDING 7.50
Fudge sauce, clotted cream ice cream (V,W,D,E)

WELSH HONEY AND WALNUT PANNA COTTA 7.50
Raspberries, gel, honeycomb tuile (V,W,Wn,D,E)

PECAN PIE 7.50
Salted caramel crunch ice cream, brandy snap (V,Pn,W,D,E)

SELECTION OF ICE CREAM AND SORBET 6.50
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,W), raspberry sorbet ✓ (V), lemon sorbet ✓ (V)